



THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

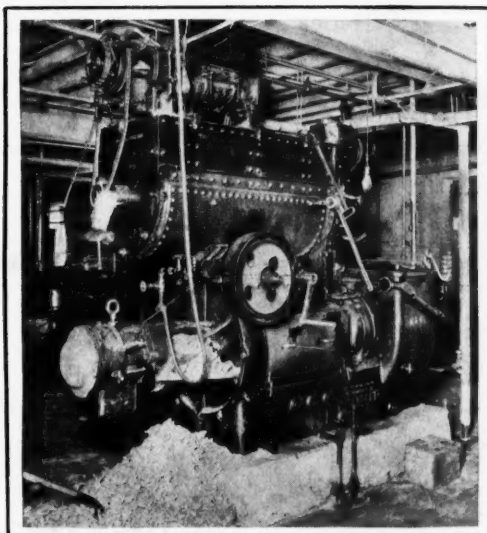
Volume 82

FEBRUARY 8, 1930

Number 6

Reference Dept.
7th FIER

Kansas City Expeller Installation



The Anderson R. B. Crackling Expeller shown in the illustration is in the Kansas City plant of Wilson & Co. You will find Anderson Expellers in every-day use in most of the leading packing plants, regardless of



dry rendering process or form of ing on an Expeller in your plant.

cooking. Whether large or small, the concern which owns and operates an Expeller knows that there are many time-saving and financial advantages to be gained from the Expeller. Let us cooperate with you in figuring on an Expeller in your plant.

THE V. D. ANDERSON COMPANY
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REPRESENTATIVE:
THE WESTERN ENGINEERING CO., Dallas, Tex., San Francisco, Cal.





ALBANY Packing Company

Albany, N. Y.

installs
another "BUFFALO"
Meat Grinder

for making high quality
pork sausage!

Repeat orders tell the story!

WHEN a man buys one machine and then on the strength of its performances buys another, after comparing it with all others on the market, it certainly is proof of superiority!

Prominent sausage manufacturers everywhere are expressing their approval of the "BUFFALO" Grinder with repeat orders!

**IT WILL PAY YOU TO FIND
OUT THE REASON.**

WRITE FOR IT TO-DAY!

Features of Superior Design!

Cuts cleaner without mashing or heating the meat. Improves the quality of your sausage.

Cuts as fast as two men can feed it. Takes large chunks of meat through the fine plate in one operation.

Silent chain drive makes machine practically noiseless.

Heavy roller thrust bearing placed directly back of feed screw, eliminates all friction and heating.

Patented drain flange, between cylinder and pedestal, prevents meat and meat juices from working back into bearing, and oil from leaking into cylinder.

JOHN E. SMITH'S SONS CO., Buffalo, N. Y., U. S. A.

*Patentees and Manufacturers of "BUFFALO" Silent Cutters, Mixers, Grinders, Air
Stuffers, the Schonland Patented Casing Puller and the TRUNZ-BUFFALO
Bias Bacon Slicer*

Branches: Chicago, Ill., U. S. A.

London, Eng.

Melbourne, Australia

H.P.S. NEWS

C. CARR SHERMAN, Editor

Vol. I

February 8, 1930

No. 4

February Heebie-Jeebies

Snow, rain, cold, sleet—everything the weather man has in his bag of tricks . . . two days less to work, but the old rent goes merrily on . . . colds in the chest and golds in the lead.

A silly animal comes out of the ground and settles the Easter hat question . . . St. Valentine's day and whether you're married or not, you're nicked for a slight donation . . . income taxes due in a month and spent two months ago.

What a month! What a month!

We Spoke of This Trend More Than a Year Ago

For many months we have been telling of the trend towards packaged fresh meats. Now the magazine FORTUNE for February says:

"In the meat packing industry quick-freezing is still in the experimental stage. With red meats there is a difficulty over and above those experienced in the quick freezing of fish in that such meats tend to change color as they thaw. Most of the big houses are, however, definitely committed to the undertaking. Batchelder & Snyder, the packing subsidiary of General Foods, has frozen 'everything from moose to porpoise' with the Birdseye machine and intends to prepare packaged frozen chops. Swift & Company are producing a complete line of lamb and pork chops, steaks, liver and sweetbreads, which they intend shortly to put on the general market. Geo. A. Hormel & Co. are about to undertake large scale experiments. Armour is already so engaged. Ford-Gustavson Co., Swift & Co., Fairmount Creamery and Armour & Co., are selling quick-frozen poultry. But the problem, from the meat packer's point of view, is by no means simple. In addition to the 'Bloom' of the meat and the mechanical obstacles to be overcome, there are the retailing difficulties. The public aversion to 'Cold Storage meat' must be surmounted—possibly by advertising the fact that it is already used in many a good hotel. The public must be persuaded to pay an apparently higher price for an individually-packaged, frozen chop than for a fresh chop (the actual price per ounce of edible meat is lower because all waste is trimmed away at the packing house). Refrigerating counters must be provided, and the whole retailing organization must be rearranged, for packaged cuts, from which a waste has been removed, deprive the butcher of the margin of profit he now makes in charging for weight he later trims away."

Packaged fresh meats require wrapping papers that both protect and present the meat in appetizing packages. And to those in the industry who contemplate offering meats in this form, we invite inquires concerning adequate papers for this purpose.

He Must Have Liked Sausage!

A customer patronized the same restaurant every day. The proprietor thought he'd get chummy, and one day he asked him how he enjoyed his meal.

"Plurrry good," was the reply, "but I don't get it enough sausage in my sendwidge." The next day when he appeared, he found four slices of sausage in his sandwich instead of the usual two. On the way out he complained again about the lack of meat. The proprietor then gave him six slices. And at the next meal, he gave him eight—but still the customer complained as he paid his bill.

The proprietor made up his mind he'd settle that once and for all. So the next day he took one of those enormous sausages about a foot long, cut it in two and placed it at the table where the steady customer always sat. To his astonishment, the omnivorous sausage bird ate every bit of both halves of the sausage.

"Vell" said the restaurant man as the customer paid his bill, "how was everything today?"

"Okey," he said without enthusiasm, "batt vats de ideer of servink me only two slices of sausage again?"

Interesting Facts

A hog grows at the rate of about one pound a day.

Each year, every man, woman and child in the United States consumes about 170 lbs. (average) of meat and lard.

The Big Four (Swift, Armour, Wilson and Cudahy) dress more than 40% of the country's federally inspected meat; yet their combined net profit in 1928 was less than the profit of Ford, DuPont, U. S. Steel or General Motors!

In 1928 there were 93,600,658 animals (hogs, steers, and sheep) slaughtered in 67 United States markets.

Gall stones taken from slaughtered animals bring over \$100 a pound in certain Oriental markets.

Each day the United States consumes about 30,000,000 pounds of pork products, 19,000,000 pounds of dressed beef, 5,500,000 pounds of chicken, ducks, etc., and 1,750,000 pounds of lamb and mutton.

(Advertisement)

Arctic Fires you cannot see

In your own plant—right now—there's a burning process going on.

When your meats, particularly hams and bellies, go into the freezer, they are subjected to air currents which attack the surfaces causing dehydration. This results in an ugly perished appearance commonly known as "freezerburns." The marketability is immediately affected.

Are you protected against this loss?

Just as you insure your plant against fire, you can insure your meats against these freezerburns—

—by protecting them with H. P. S. Freezerwrap.

H. P. S. Freezerwrap has been especially developed to give the utmost protection to meats in the freezer. It is a tough sheet and as nearly air tight as it's possible to make it.

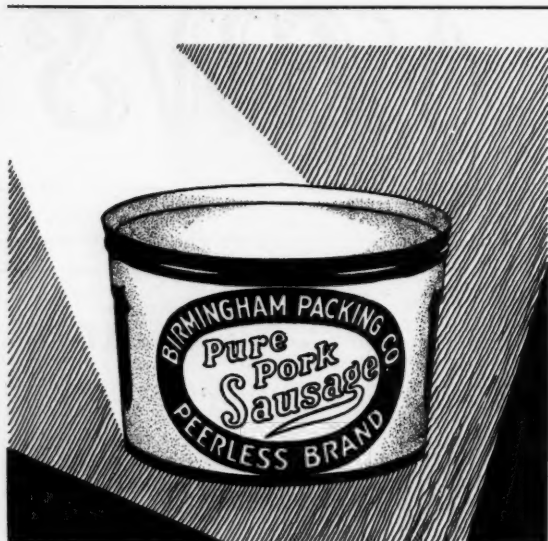
We'd like to tell you the full story of H. P. S. Freezerwrap—show you how really economical it is—and send you samples of the paper cut to your size so that you may make practical tests.

May we?

**H. P. SMITH
PAPER COMPANY**
1130 W. 37th St., Chicago, Ill.

H. P. S.

**Waxed and Oiled
Packers Papers**



Let them know its yours . . .

When you put your name on your product, you automatically announce that you stand back of it that it represents you. Your name on a package has a greater value today than ever before. People buy branded foods in preference to bulk. The right shape package printed in effective colors will produce added sales volume for your products. Let us assist you in package selection.

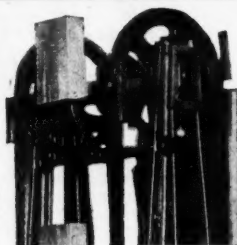
KLEEN KUP

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Let a PETERS engineer put in his recommendation for the type of equipment best suited to meeting your package problems.

He should be able to point out the most economical and profitable method of handling.

[There is no obligation to this service. Just write us in brief your problems and we will arrange to make recommendation and give prices.]

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THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 82. No. 6

FEBRUARY 8, 1930

Chicago and New York

Consumer Attitude Toward Packaging of Meat

*First Step in Pittsburgh Survey
Was to Find How Consumer Feels
About Meats Now Sold in Package*

II—Study of Consumer Purchase of Meats Already Packaged

The first step in the Pittsburgh study of consumer attitude toward packaging of meats was to find out how consumers feel about meats which have been offered in package form for some time.

Bacon, lard, pork sausage and chip beef in some sort of wrapping or container are familiar sights in most food stores.

Would consumers rather buy the packaged product, or would they prefer to purchase these products in bulk?

And what are the reasons for their preference?

These were the first questions to be answered.

The study of consumer attitude toward meat packaging formed a part of a large consumer study made in the city of Pittsburgh by the Bureau of Business Research of the University of Pittsburgh, under the direction of Dr. John H. Cover. Cooperation by THE NATIONAL PROVISIONER with the University extended the inquiry into different phases of packaged meat preferences as an important part of this study.

For the purpose of finding out how Pittsburgh consumers felt about meats they had seen in packages for some time, interviews were held with 719 homemakers in eight representative Pittsburgh neighborhoods.

The results of these interviews follow:

Package Bacon Preference.

In the Jewish neighborhood, where the purchase of bacon of any kind would necessarily be limited, it was

found that 8 per cent of those interviewed bought sliced bacon, five per cent purchasing in bulk and three per cent in package.

In a low-standard foreign industrial neighborhood 68 per cent of those interviewed buy sliced bacon. Of these 29 per cent buy in package, 2 per cent buying more than half but not all of their sliced bacon in packages.

In the third section, Neighborhood C, colored, only 4 per cent purchase no sliced bacon. Sixty-three per cent purchase in bulk and 29 per cent in package.

In the medium standard of living

neighborhood, D, 85 per cent purchase sliced bacon. Of this percentage 41 per cent purchase entirely in bulk and 43 per cent in package. Only 1 per cent of the 85 made more than half of their purchases in bulk.

Varied Neighborhood Choices.

The fifth neighborhood was residential with a high standard of living, but nearly half of the population was Jewish, thereby affecting the number purchasing bacon. But 67 per cent of those interviewed bought sliced bacon, 38 per cent in bulk and 29 per cent in package.

Another high-standard of living apartment house neighborhood, served largely by chain meat stores, showed 77 per cent of those interviewed using sliced bacon. Of these, 44 per cent purchased in bulk and 33 per cent in package.

The eighth neighborhood in which the investigation was conducted was similar to the second, in that it was a relatively low standard of living foreign group. Seventy-three per cent in this neighborhood reported purchasing sliced bacon, but only 10 per cent purchased in package.

Of the 719 housewives interviewed, nine per cent gave either no reply or replies that had to be classified in the "no reply" group; 27 per cent purchased no sliced bacon, 39 per cent purchase sliced bacon in bulk and 25 per cent in package.

Package Preference for Lard.

The package preference for lard was

Push Packaged Products

Packaged meats have obtained a definite foothold.

But they have not progressed as rapidly as their advantages warrant.

Responsibility for this failure rests in part with the packing industry and in part with the retailer.

Most meat retailers cling to the old fashioned idea that they must utilize a sizable portion of their time cutting up meat.

They want to be meat cutters first and salesmen second.

As a result time-consuming, costly practices prevail in retail meat distribution.

Cooperation in the meat industry is needed to "put over" packaged meats. The packer should lay the foundation with his publicity and the retailer should capitalize on it in his sales.

When this is the rule rather than the exception, packaged meats will take the place they deserve, to the advantage of the packer, the retailer and the consumer.

not as strong as for bacon. Only 17 per cent of the 719 families interviewed purchased their lard in package, 42 per cent purchased in bulk, 28 per cent purchased no lard because of racial custom, and 13 per cent gave no reply.

In the Jewish neighborhood 6 per cent only purchase lard, and of these 4 per cent purchase in package.

The highest percentage of lard purchased in bulk was shown for the colored neighborhood, where very little lard was bought in package. In the medium standard of living neighborhood, 13 per cent purchased lard in package.

In the Jewish neighborhood, 5 per cent of those interviewed purchased lard in bulk but only 24 per cent purchased any lard. The apartment house, all-chain neighborhood, reported only a small percentage buying packaged lard, although there was a good deal of evidence of failure to reply to this question, or the replies received were not sufficiently satisfactory for classification.

The second low standard of living neighborhood showed 15 per cent buying in package.

Pork Sausage Preference.

In the study of package preference for pork sausage it was found that 44 per cent of the 719 consumers interviewed purchase no pork sausage. Of the 34 per cent who reported purchasing this product, 15 per cent purchased in package and 19 in bulk.

The Slavic industrial neighborhood reported 30 per cent purchasing this product in package; the colored neighborhood reported 16 per cent purchased in package; the medium standard of living neighborhood reported 12 per cent in package.

Of the high-income group 31 per cent purchased in package. The high standard of living apartment-house group reported only 6 per cent purchase of packaged fresh pork sausage.

The Polish industrial low-standard of living group in neighborhood H reported 4 per cent buying in package. The medium standard of living, American born neighborhood, reported 14 per cent buying in package.

The two neighborhoods representing the lowest and highest standard of living groups respectively, showed the highest proportion of pork sausage purchased in package form.

Chip Beef Consumption Low.

Interviewed regarding chip beef, 55 per cent, or 390 of the 719 consumers interviewed, reported that they purchased no chip beef. Seven per cent purchased in bulk and 4 in package.

The colored neighborhood had the largest percentage of consumers of chip

Service to the Trade

In the search for definite information on the public's attitude toward meat in packages compared with meat in bulk, THE NATIONAL PROVISIONER financed a study of this subject in the city of Pittsburgh.

The study was made by the Bureau of Business Research of the University of Pittsburgh. Pittsburgh packers, representatives of outside packers in Pittsburgh, and chain and independent retail stores gave hearty cooperation.

While the number of consumers studied was relatively small, they represented a good cross section of the consuming public in any city.

In addition to financing the study THE NATIONAL PROVISIONER has assumed full responsibility for publishing the results, which it is hoped will be of value to the packer, the manufacturer of wrapping and packaging materials, and ultimately to the retail meat dealer.

These results are summarized in this series of articles in THE NATIONAL PROVISIONER. The complete report can be secured in pamphlet form upon application to THE NATIONAL PROVISIONER, Chicago, accompanied by 4c in stamps.

beef, and 7 per cent of these purchased in package.

When asked for reasons for preferring packages, many had no special reason. Of the 462 consumers who purchase sliced bacon, only 163 were able to give reasons for preferring to buy sliced bacon in package or in bulk. Of these, 89 preferred packages and 74 bulk.

Reasons for Package Preferences.

Eighteen gave cleanliness as the reason for their preference of packages. Only 4 were of the opinion that they received better quality when they buy in bulk. Of the 74 who gave reasons for preferring to buy sliced bacon in bulk form, 21 were convinced that it is cheaper in this form.

Of the 425 consumers in the group interviewed using lard, 114 gave reasons for their preference. Of these 45 preferred package and 69 bulk. Some preferred the package because of its convenience, others thought it was cheaper. Those preferring bulk did so because they thought it was cheaper.

Only 26 of the 250 consumers in the group who reported buying pork sausage gave reasons for their preference of bulk or package. Some bought bulk because it was the only kind handled by their retailer. Other reasons were scattered.

A very small percentage of reasons

were given as to preferences in chip beef. These were insufficient to furnish conclusions.

The first article reporting on "Consumer Attitude Toward Packaging of Meat," as shown in the Pittsburgh survey, appeared in THE NATIONAL PROVISIONER of January 18, 1930.

The next article will show the consumer's preference for materials, shapes and styles of packages.

PACKAGING EXPANDS PLANT.

The Luer Packing Co., Los Angeles, Calif., is increasing the capacity of its plant by approximately one-third, to take care of expanding business and permit the production of packaged goods. New construction consists of an additional story in the height of the plant, making the main structure two stories, the rear three stories. The modern steel, brick and concrete construction of the balance of the plant is being used in the new addition.

Commenting on the new construction, A. O. Luer, president and general manager said: "We were too crowded and have needed more room for some time. The additional space will give us room to take care of our expanding business and we will now give particular attention to putting out attractive packaged goods. New machinery will be one of the latest and most approved type making for sanitation and economical handling."

LOWER CELLOPHANE PRICES.

The trend toward wrapping and packaging of meats, foodstuffs and other products is rapidly expanding the market for wrapping materials, packages, counter display cartons and other aids designed to attract attention, build consumer good will and acceptance of merchandise.

Wider use of wrappings and packages is enabling manufacturers of these materials to effect production economies, which in many cases are being passed on to the purchasers.

The latest announcement of such price reduction comes from the Du Pont Cellophane Co. This is the eighth Cellophane price reduction since its first domestic manufacture five years ago.

Popularity of the new moisture-proof Cellophane has helped materially in enabling the company to effect manufacturing economies that made this latest reduction possible.

SOLID CARBON DIOXIDE.

Erection of a plant capable of producing 100 tons of solid carbon dioxide a day is contemplated by the Mount Lime & Chemical Corporation of Lynchburg, Va. The plant is to be located near Natural Bridge, Va. W. D. Mount, who has been connected with the Mathieson Alkali Works for a quarter of a century, is head of the corporation. The company states that there is a demand for this quantity of solid carbon dioxide within a radius of 400 miles of the proposed plant.

Experts Will Discuss and Demonstrate Quick Freezing Methods

What are the most improved methods for the quick freezing of meats for consumer packaging?

Can the packer thoroughly investigate consumer demand for this product without large capital outlay?

How must these frozen cuts be handled in retail distribution?

What merchandising changes would be necessitated through the adoption of these methods?

These are some of the questions to be discussed at the regional meetings of the Institute of American Meat Packers—featuring quick freezing—to be held on February 20 at Chicago in the Stevens Hotel, and on March 6 at New York in the Pennsylvania Hotel.

Well-known pioneers in the development of quick-freezing methods are included among the speakers at the Chicago meeting. Karl F. Kolbe, associated with the Kolbe freezing system, will discuss quick freezing observations and sales problems.

To Demonstrate Quick Freezing.

C. L. Jones of the DryIce Corporation of America, New York, will discuss introductory quick freezing methods. Mr. Jones has done extensive original research on quick freezing of meats in developing commercial uses for dry ice. Following his talk, Mr. Jones will give a demonstration.

Arrangements have been made for

defrosting the cuts after the demonstration, in order to show the effect of freezing on meat tissue.

Hardin F. Taylor, vice president of the Atlantic Coast Fisheries, will discuss his experience with quick-freezing methods. Mr. Taylor, who is vice president for Scientific Research of the Atlantic Coast Fisheries Company, has been instrumental in developing successful methods for the quick freezing of fillets of fish. For some time he has been working on the application of these methods to the freezing of meats, on the effect of freezing on the tissues of meats, and on the results of storing such meats in low temperatures for varying periods.

Can Quick-Frozen Meats be Held?

One of the important operations in merchandising meat cuts in consumer packages is the possibility of storing the product from times of high production and low demand to periods of low production and high demand.

Problems in the production and distribution of quick-frozen products will be discussed by Clarence F. Birdseye, vice president of the General Foods Company, who is widely known as the inventor of the Birdseye quick-freezing process.

There will be a question box provided at the meeting, and all questions placed in the box will be brought up for general discussion.

An interesting feature of both meetings will be a special luncheon at which dishes made from quick-frozen meats will be served. Reservations for these luncheons must be made in advance. The price of the luncheons will be \$2.00 per plate.

Handling in the Retail Market.

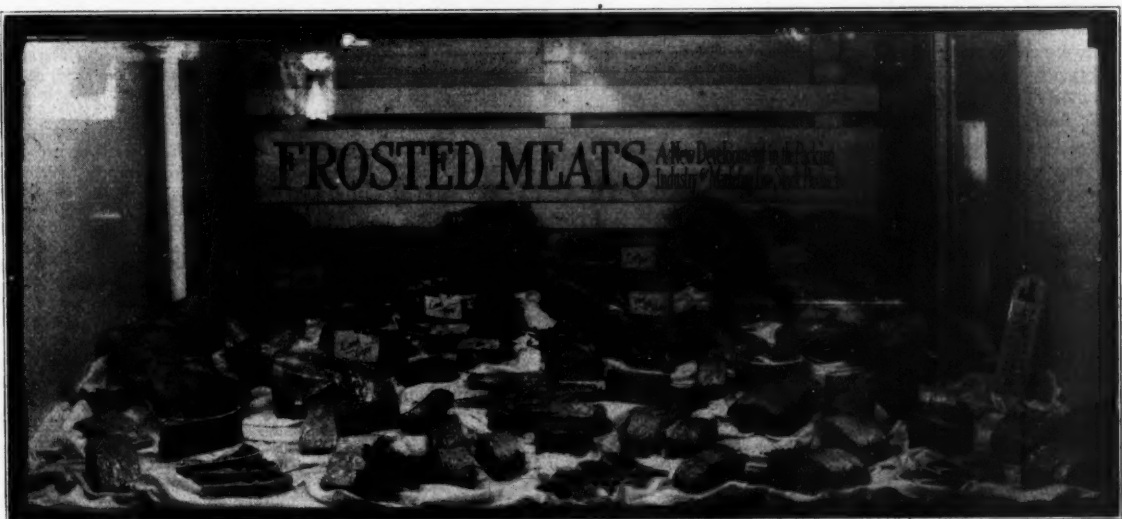
The proper handling of quick frozen meats in the retail market is an important phase of the merchandising of quick frozen cuts. In this connection F. B. Green, director of the technical extension department of Ottenheimer Brothers, Baltimore, will discuss "Essentials in the Design of Display and Storage Cases for Quick Frozen Meats."

Several manufacturers of storage and display cases, especially designed for the handling of quick frozen meats in consumer packages, are planning to exhibit, at the request of the Institute, samples of cases. Following Mr. Green's talk there will be a discussion of display and storage cases by the representatives of these concerns.

At the regional meeting in New York on March 6 the program practically will duplicate that of the Chicago meeting.

DRY ICE CONTROLS PACKAGES.

Exclusive right to the use of patents for refrigerated transportation packages in which the refrigerant is solid carbon dioxide has been granted the DryIce Corporation in a ruling handed down by the United States circuit court of appeals. An injunction and accounting was granted the DryIce Corporation against the Carbice Corporation of America.



RETAILER'S STORE WINDOW MAY LOOK LIKE THIS IN THE NEAR FUTURE.

Tempting meat cuts in large variety, including steaks, chops, roasts, chopped meats, stews, liver, etc., all quick frozen and attractively wrapped in transparent paper, are displayed here. This was one of the exhibits at the recent International Livestock Exposition. It attracted a great deal of attention and received much favorable comment. The window was maintained at a temperature of 14 to 18 degs. F.

CUDAHY 1930 YEAR BOOK.

Rapid strides made by the Cudahy Packing Co. since the establishment of its first plant at Omaha, Nebr., 40 years ago are discussed briefly in the 1930 year book of the company. Making steady progress from the first year of its existence, its sales in 1929 totaled practically \$268,000,000.

Two years after the organization of the company two more plants were opened, these being in Los Angeles and Sioux City. The Kansas City plant began operation in 1900, the Wichita plant in 1906, the Salt Lake City plant in 1916. The Nagle Packing Co., with plants at Detroit and Jersey City, was acquired in 1919. Six years later the company acquired the Farmers Terminal Packing Co. at Newport, Minn.

In addition to its packing plants the company has 11 produce plants, branch houses in approximately 100 cities, and extensive car routes. Old Dutch Cleanser factories are operated in the United States and foreign countries, and this product is shipped throughout the world.

Listed among the new products which the company has put on the market within the year is a pure meat food shortening marketed in hermetically-sealed cans. Claim is made for this as an "ideal shortening" on the basis of most rigid tests in every variety of baking and cooking, which it has met "thoroughly and economically".

The offer to the trade of a "shortening", rather than a lard or a compound, is something of a new departure, as is the marketing of this product in hermetically-sealed containers.

A departure is also noted in the marketing of sliced cooked ham, cut for sandwiches with each layer kept separate by parchment paper, all in a hermetically sealed can. This type of canned ham supplements the whole and half ham in cans, and the canned spiced ham.

Commenting on the restrictions of the packers' consent decree, the year book points out that the prohibitions contained in the decree have not been regarded by the Cudahy Packing Co. as particularly detrimental to its business interests. It has, therefore, maintained a neutral position regarding the decree and its modification.

The conviction is expressed, however, "that the effort to solve or dispose of competitive and economic problems in business by formal restrictions imposed through judicial process, is usually in the lapse of time found to have caused an increase in the uncertainty and friction rather than to have settled the controversy on a basis which is workable, fair to all, and mutually satisfactory."

The book contains the annual financial

statement for 1929, a brief review of conditions in the livestock industry during the past year, an outline of the broad employee welfare program of the company, and something of its produce and by-products plants.

The officers for the current year are E. A. Cudahy, chairman of the board; E. A. Cudahy, jr., president; F. E. Wilhelm, G. C. Shepard and William Diesing, vice-presidents; A. W. Anderson, secretary; and John E. Wagner, treasurer.

The directors are E. A. Cudahy, chairman, E. A. Cudahy, jr., Joseph M. Cudahy, William Diesing, George Marples, G. C. Shepard and F. E. Wilhelm.

FINANCIAL NOTES.

Armour and Company of Illinois has applied to the New York Stock Exchange to list 2,000,000 shares of class A common stock of \$25 par value and 2,000,000 shares of class B common of \$25 par value.

A net income of \$687,809 is reported by the International Salt Co. for 1929. This is after charges and taxes and compares with \$439,595 in 1928. It is equivalent to \$11.32 a share on 60,771 capital shares, an increase of \$4.09 over 1928.

PACKER AND FOOD STOCKS.

The price ranges of the listed stocks of packers, leather companies, chain stores and food manufacturers on Feb. 5, 1930, or nearest previous date, together with number of shares dealt in during the week, and closing prices on Jan. 29, or nearest previous date:

	Sales. Week ended Feb. 5.	High. Feb. 5.	Low. Feb. 5.	Close. Jan. 29.
Amal. Leather.....	100	2%	2%	2%
Do. Pfd.....	200	4%	4%	4%
Amer. H. & L.....	200	4%	4%	4%
Do. Pfd.....	300	28%	28%	28%
Amer. Strs.....	4,100	49	47	47%
Armour A.....	18,800	6%	6%	6%
Do. B.....	18,800	3%	3%	3%
Do. Pfd.....	600	61	60	60%
Do. Del. Pfd.....	700	70	70	70%
Barnett Leather.....	200	4	4	3%
Beechnut Pack.....	69
Bohach, H. C.....	100	63	63	63
Chick. C. Oil.....	12,500	26%	26%	27
Childs Co.....	44,800	67%	66%	66%
Cudahy Pack.....	2,300	46%	46%	45%
First Nat. Strs.....	8,800	59	58	59
Gen. Foods.....	44,600	52	51%	51%
Gobel Co.....	17,900	16	15%	15
Gt. A. & P. Ist Pfd.....	300	118	118	117
Do. new.....	120	240	240	249%
Hormel, G. A.....	450	35	35	35%
Hygrade Food.....	2,800	12%	10%	11%
Kroger G. & B.....	43,600	46%	45%	45%
Libby McNeill.....	5,550	18%	18%	18%
MacMarr Strs.....	500	23%	23	23%
Mayer, Oscar.....	10%
M. & H. Pfd.....	400	35%	34%	35%
Morrell & Co.....	9,700	72	67%	72
Nat. Fd. Pr. A.....	500	18	18	18
Do. B.....	3%
Nat. Leather.....	1,800	1%	1%	1%
Nat. Tea.....	10,900	41%	40%	40%
Proc. & Gamb.....	24,800	67%	67	67%
Rath Pack.....	1,200	22%	22%	22%
Safeway Strs.....	9,200	117%	116%	116%
Do. 6% Pfd.....	210	96%	96	96%
Do. 7% Pfd.....	60	100	100	100
Stahl-Meyer.....	300	26	25%	25%
Strauss-R. Strs.....	700	10%	10%	11%
Swift & Co.....	900	133%	133%	130
Do. Intl.....	1,850	33%	33%	33%
Trans. Fork.....	2,000	25%	24%	25
U. S. Cold Stor.....	50	39	39	39%
U. S. Leather.....	700	9	8%	9
Do. A.....	1,200	18	17%	18
Do. Pr. Pfd.....	108	80%	80%	80%
Wesson Oil.....	1,300	25%	25%	25%
Do. Pfd.....	1,500	53%	53%	53%
Wilson & Co.....	3,000	4%	4%	4%
Do. A.....	7,800	10%	9%	10%
Do. Pfd.....	2,030	51%	51%	48

CHAIN STORE NOTES.

The Pender Grocery Co. has declared an extra 25-cent dividend a share on class B stock. This is in addition to the regular quarterly payment of 25 cents a share.

Plans are under way by the Skaggs-Safeway Stores, Inc., to enter Spokane, Wash., during the year. It is expected that the Spokane stores will have meat divisions.

The Kansas division of the Independent Grocers Alliance of America has established a meat department as a part of its buying service to the membership in that state.

The National Association Opposed to Chain Stores has established temporary headquarters in Minneapolis. The organization of southern headquarters has been completed at Fort Worth, Texas.

Chain Store Stocks, Inc., reports realized net profits of \$487,959 for the period from December 3, 1928 to December 31, 1929. This includes a net profit of \$285,046 on the sale of securities to November 15. The balance sheet as of December 31 shows investments with a market value of \$5,649,336.

Merrill, Lynch & Co., active in chain store corporation financing have consolidated with E. A. Pierce & Co. The general and special partners of Merrill, Lynch & Co. will join the Pierce firm. Upon the completion of the consolidation, Merrill, Lynch & Co. will have an office in New York only. This organization now has offices in Chicago, Los Angeles, Denver and Detroit.

Twenty-eight grocery stores were opened in two counties of North Carolina on February 1 as links in an independent chain known as the Quality Service Stores. Sixty-one independent retail grocery stores in Savannah, Ga., organized into a mutual cooperative association and became a unit of this group. There are now about 20 such groups in Virginia and the Carolinas.

The Kroger Grocery & Baking Co., estimates that it saved its customers \$2,340,000 on meats alone during 1929. The total saving effected in 1929 is estimated at \$25,993,983. These figures are based on a survey of 12 basic foods—butter, eggs, bread, sugar, coffee, flour, corn, peas, tomatoes, lard, meat and potatoes. The largest saving was estimated on bread, which figured at \$4,728,924. The coffee saving was estimated to be \$1,353,653.

Grocery store chains, many of which include meat markets, increased from 46 companies on January 1, 1929 to 71 on January 1, 1930, according to the Canadian Business Research Bureau. The number of units totaled 2,070 in 1930 compared with 1,593 in 1929. The tendency during 1929 was to make the stocks of chain stores more general, grocery chains including meats, tobacco and razor blades instead of confining themselves to groceries alone.

NOTES OF "NEW COMPETITION."

Possibility of the inclusion of the Kraft-Phenix Cheese Co. in Standard Brands, Inc., has been suggested in order to effect savings in distributing costs. Kraft-Phenix's marketing expenditures are estimated at \$20,000,000 on a turnover of \$100,000,000. It is stated that Standard Brands could save \$15,000,000 of this amount by elimination of duplicating facilities.

It Pays to Use the Right Aids in Selling

How One Packer Failed to Increase His Frankfurt Consumption Because He Used Wrong Kind of Publicity

Is your product making a favorable impression on the ultimate consumer?

The best of food products may lose flavor and favor if they are not properly prepared in the home.

For this reason food manufacturers should be interested in their products from the time they leave the plant until they appear on the consumer's table.

Meat packers and sausage manufacturers must consider this, since more of their products are now available in package form. With the consumer able to identify the packer who produces a particular product, it is important to that packer that the housewife know how best to prepare it.

Advertising may lose much of its potency if the consumer, even through his own fault, finds the advertised product falling short of his expectations.

Merchandising could be materially aided if the packer would include with his packaged retail cuts instructions on how to cook them.

Merchandising Frankfurts

For many years a small packer in the Central West had sold his production of frankfurts in bulk. His business on this item was not large, but it was profitable. He made an excellent product, but for some reason or other it did not go well. Retailers and consumers were indifferent to it.

About a year ago this packer made a survey of his sales territory and the consumption of meat in it. Among other things this survey revealed that there were consumed in the territory many times the quantity of franks this packer could produce.

There was at his doors a large potential market, and he was getting but a very small share of it.

With the facts on frankfurt consumption before him he reasoned somewhat as follows:

"I make a high-class product—one just about as good as it is possible to make. It is tasty and should enjoy more popularity than has been accorded

to it. If people would try it they would be sure to like it, and if they knew who manufactured it they would ask for the brand when they are in the market for this meat."

Wrapped Product Attractively.

The net result of his investigation and his thinking was that he decided to go after a greater share of the frankfurt business. His first move was to wrap the merchandise in transparent wrapping, one pound to the package, and tie it with fancy string. Attached to the package was his label.

Having identified his product his next step was to have signs made. These read as follows: "Blank's frankfurts are good frankfurts. That's why we serve them here." These he placed in wayside stands, lunch counters, restaurants, at soda fountains and other places where his goods were served.

His next move was to buy newspaper space in which to set forth the high quality of his merchandise and inform customers where the franks were served and the retail stores at which they could be purchased.

His plan was to have a complete tie-up. People would eat his franks and

like them. From the signs they would learn who made them. The newspaper advertising would tell them where they could purchase the goods and the label would assure them they were getting what they wanted and had paid for.

Nothing had been left out, he thought, to make the merchandising plan complete. There seemed to be no weak links in the chain.

Results Were Not Permanent.

Sales increased for several weeks as had been anticipated. New equipment was purchased and plans were made to increase the capacity of the sausage department in anticipation of the time, apparently not far distant, when a production beyond the capacity of the department as it then stood would be needed.

Then suddenly and without warning something went wrong. Sales began to fall off—slowly at first, then more rapidly as time passed. A few retailers reported they had little call for his product, and that they were purchasing franks made by competitors. The reports of salesmen gave no clew to the trouble.

It appeared the works had run down and needed rewinding.

Knowing nothing else to do, the newspaper advertising was resumed. It pepped things up for awhile, but it soon became apparent that unless the trouble was found and corrected the volume of sales would soon be back where they were before the advertising and merchandising campaign was started, and where they had been for considerable time previously.

In desperation the packer decided to make a personal investigation. Several weeks of spare time were consumed without tangible results. People just didn't ask for his frankfurts, the retailers told him, and often when his brand was offered a housewife would refuse it, taking instead an unbranded frank or one on which little or no advertising had been done.

Housewives Did Not Like It.

A check-up at the plant showed nothing wrong. The merchandise was just about as good as could be made. Why did people refuse to buy a high-quality product in favor of another brand that was not as good and which cost them just as much?

Finally it was decided to consult the



ELECTRIC FRANKFURT ROASTER.

This frankfurt roaster has no moving parts. Heat is supplied by an element in the center around which the frankfurts are suspended on spits. Current for the heating element may be taken from the lighting circuit. Twelve frankfurts can be roasted at one time. The machine is manufactured by the Presto Electric Roaster Co., Pittsburgh, Pa.

customer. From a retailer friend the packer secured the names of housewives who had refused his franks and purchased other brands. These the packer called on personally.

The first housewife interviewed said: "I used to buy your frankfurts from my retailer and liked them very well. Recently I have not been buying them because they are not as good as they used to be. I think you have taken the money you used to spend to make good meats and have put it into advertising."

Was Not Cooked Right.

When the packer tried to assure her that the quality of his frank had not been changed she came back at him with:

"I know that is not true. A few weeks ago I had a 'red hot' at the amusement park. The sign said it was your frankfurt but I did not like it. It was dry and tasteless and was not appetizing. A few days later we stopped at the cross roads and had a 'red hot' and a glass of milk. It was your frankfurt and was, if possible, worse than the one I had had at the amusement park. It just wasn't good. I would like to patronize a home concern, but you cannot expect me to do this when the quality of the product is not to my liking."

Other housewives talked to him in a similar manner. They no longer bought his frankfurts because they thought the quality was not good. In each case they had gained this impression from having eaten the franks at one place or another where they were served. In each case, also, the sign informed them who had made the franks.

He knew the quality of his merchandise had not changed. If these housewives had gained the impression that it had, the packer reasoned, the fault must be in the manner in which the meats were cooked and served. And thus a new investigation was started to prove the truth or falsity of this theory.

Found Out Cause of Trouble.

During the next several weeks this packer visited and inspected wayside stands, lunch counters, restaurants and other eating places where his goods were sold.

In many such places he found the frankfurts were being cooked in a careless, indifferent manner. Instead of the juicy savory meat product that could have been had with proper cooking, many places were offering their customers a dry, tasteless, wrinkled product that was not only unappetizing, but flavorless and altogether unattractive.

Then the realization came to him that no matter how good a product may be,

its value to the consumer may be largely destroyed in the preparation. And in those places where careless methods of cooking were the rule, what he had planned as a means of building good-will and sales was in reality causing him to lose business. The unfavorable publicity given by the signs was offsetting the favorable publicity secured in those places where the franks were properly cooked and attractively served.

With these facts the packer set out to teach users how his franks should be cooked and served. He had literature prepared which was sent to all eating places in his sales territory.

This pointed out that frankfurts are a nutritious, tasty product when properly cooked and that the best way to cause customers to ask for them is to prepare them properly and serve them attractively. Similar information was prepared for the housewife, and included in each package.

Tells How to Cook Franks.

Most of the restaurants and better classes of eating places, he found, were glad to have suggestions on how to cook frankfurts. But many of the wayside stands and some of the smaller restaurants could see no advantage in improving their cooking methods.

He did not refuse to sell to these places, but he did refuse to permit them to display any information that his frankfurts were served.

Checking up continually on the manner in which his merchandise is served in eating places, and using care to see that his goods receive no unfavorable publicity because of poor prep-

aration and unattractive methods of serving has tripled this packer's business in frankfurts.

And sales continue to grow. Salesmen are now required to report any practices on the part of eating places that, in their opinion, would reflect unfavorably on the company's products and when such reports are received the proprietors of those places are interviewed.

A Way to Improve Sales.

A move is now being made to further improve conditions in restaurants, wayside stands, soda fountains and other places where frankfurts are sold by selling or furnishing, on a rental basis, attractive machines for roasting these meats. These occupy little space, and are bought in lots at prices that make them attractive purchases for the prepared food purveyor.

Inasmuch as the franks are in sight while cooking, these machines are attention getters, increase frankfurt consumption and increase the sales for the packer, because the franks are appetizingly cooked and retain more of their juices and flavors than when cooked in the ordinary manner.

In some cases the packer furnishes a machine free in return for an agreement on the part of the wayside stand or restaurant owner that he will use the packer's merchandise exclusively. In each case, however, a sign on the cooker informs the consumer that Blank's frankfurts are being cooked in it.

These frankfurt cooking machines offer a means of increasing frankfurt consumption that too few packers and sausage makers are taking advantage of, it would seem. Various types of these cookers have been described in THE NATIONAL PROVISIONER from time to time, and there are on the market many types and styles from which to choose.

The latest roaster of this kind to make its appearance is shown in the accompanying illustration. The construction and operation are simple. Essentially the machine consists of an electric heating element inclosed in a glass and metal case. Roasting is done by placing the frankfurts on spits and inserting them into the machine through holes in the top. Twelve frankfurts can be roasted at one time.

Among the claims made for this machine are that it is economical in first cost, cheap to operate, occupies small space and produces an exceptionally appetizing and tasty product. It is manufactured by the Presto Electric Roaster Co., Pittsburgh, Pa.

Watch the "Wanted and For Sale" page for business opportunities or bargains in equipment.

Frankfurt Costs

Are your frankfurts making money for you?

The only way to know is to make frequent tests. Cost of materials is likely to change overnight, and will cause a lot of trouble if you don't know at all times just what it costs you to make your merchandise.

THE NATIONAL PROVISIONER Sausage Test Card will help you in your figuring. Send for a supply on the coupon below:

The National Provisioner,
Old Colony Bldg., Chicago.

Please send me.....Sausage Test Cards. I want to keep posted on my frankfurt costs.

Name.....

Street.....

City.....State.....

Single copies, 2c; quantities at cost.

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Census Returns Important

Forms are being sent to business men everywhere asking for information to be used in compiling the Census of Manufacturers. This census is taken every two years, and furnishes the most reliable data securable of trends in the various industries and of relationships between industries.

Every owner of an independent business in the meat packing industry, for example, wants to know the standing of his industry, the quantity of its production, the value of that production, the importance of the various states from the standpoint of production, and innumerable other facts that only the census of manufactures can give.

When the blank forms asking for a great deal of detailed data are received, rather than thinking what a nuisance it is to fill these out, and therefore omitting to furnish some of the information or overlooking the forms entirely, every packer and sausage maker should bear in mind the necessity of making his contribution to the completed statistics.

The report on the meat packing industry should include figures from every packer and meat manufacturer in the country, whether large or small. This industry, while always one of the foremost, has now forged to the front in value of products. Every operator in it should do his part in reporting on his business, to see that meat packing does not lose this important place owing to failure of those constituting the industry to furnish information.

Everyone reporting can be certain that regardless of how confidential his figures, that confidence will not be violated. The Bureau of the Census is not interested in figures of an individual company as such, but only in the contribution they make to the whole.

The full cooperation of the meat industry is solicited in making out early and complete returns on the blank forms submitted to each and every business for that purpose. If schedules are returned promptly preliminary figures will be available next fall.

These schedules must not be confused with those requesting information for the Census of Distribution. This is an equally important census, designed to tell the manufacturer what becomes of

his product, the buying power of given territories, and much other information never heretofore available. It will be especially valuable to packers in studying sales territories and their possibilities.

Why Not Tell of Bargains?

The producers of a well-known brand of coffee recently announced, through paid advertising space in the great metropolitan dailies, that the price of this coffee had been reduced. Also that this was the fourth reduction in the past 60 days, and that the price was the lowest in six years.

The question has been raised as to whether this type of advertising carried a lesson for the meat packer.

Both the livestock producer and packer have felt sometimes that reductions in price of livestock and in the wholesale price of meat were not passed on to the consumer as quickly as they could be. The retailer, on the other hand, has felt justified in his position because of difficulty in passing on increases immediately.

There are many times, however, that congested conditions in the livestock and meat trade could be relieved by informing the public of the lower price of a certain kind of meat, and the advantage of buying that meat at the time.

For example, at the present time fancy fed lamb is available in large quantities and at relatively reasonable prices. If this were featured in advertising directed to the consumer, it would increase lamb buying and help to relieve the situation.

This could be done effectively only through cooperation. A general advertising fund would need to be available to meet such emergencies. Sometimes it would be for one kind of meat, sometimes for another. Back of this there would need to be producer cooperation in avoiding surpluses as far as possible.

There has been discussion in both livestock and packing circles of the creation of a great fund for advertising meat. In addition to using such a fund for the promotion of meat consumption, it might be used to keep the consumer informed of meat bargains.

Practical Points for the Trade

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To Make Meat Loaf

Every producer of ready-to-serve meats should have on hand a meat loaf formula, one that can be varied according to the buying power and tastes of the trade served.

The following is a standard basic formula. It makes a good tasty meat loaf and may be made with either fresh or cured meats.

Meats:

- 30 lbs. dry cured boneless bullmeat or chucks
- 30 lbs. dry cured lean pork trimmings
- 30 lbs. dry cured pork cheek meat
- 10 lbs. fresh regular pork trimmings.

100 lbs.

- 5 lbs. cereal
- 5 lbs. cracker meal

Seasoning:

- 5 oz. ground white pepper
- 2 oz. ground nutmeg
- 1 oz. rubbed sage
- 2 lbs. peeled onions.

If desired a spice formula for this product can be secured, put up in oil ready for use, from the companies making such products.

If all fresh meats are used instead of cured meats, then the following curing materials should be added to each 100 lbs. of fresh meat:

- 3 lbs. salt
- 4 oz. granulated sugar
- 2 oz. nitrate of soda or saltpeter, and the cereal and seasoning suggested above.

Curing.—Following is a good method to use in curing meats for meat loaf:

Handle all meats separately. Grind each kind of meat through the 1-inch plate. For each 100 lbs. of meat, use

- 2 lbs. salt
- 8 oz. sugar
- 3 oz. saltpeter

and 1 gallon of No. 2 ham pickle. The latter gives a nice flavor to the cured meats.

Mix the curing ingredients and the meat thoroughly for about 2 minutes, then pack in an open tierce or barrel and pour the No. 2 ham pickle over the top of the meat. Cure for 5 days in cooler temperatures of 36 to 40 degs.

Grinding.—After the meats are cured, grind each kind through the $\frac{1}{8}$ inch plate of the hasher. Then put beef and pork cheeks in the silent cutter and chop about 3 minutes, gradually adding cereal, cracker meal and crushed ice.

Then add lean and regular pork trimmings and seasoning and chop all together for about two minutes additional.

The use of 10 lbs. of fresh regular pork trimmings in the cured meat formula reduces the saltiness of the meat, which may otherwise be too strong if only cured meat is used.

Then take the chopped meat to the bench, mix and put in meat loaf pans especially designed for this purpose. The inside of the pans may be greased lightly, or lined with special paper. Some producers line the pan with pig skins.

Baking.—Then put in rotary bake oven, starting at a temperature of 250 degs. F. for the first hour, raising to 300 degs. the second hour, and 350 degs. to finish the product.

The baking time ranges from 3 to 3½ hours.

When the loaf is taken out of the oven, if the top is painted with a solution of sugar and hot water, it helps to maintain color. It is desirable to draw off surplus grease before the product cools.

The loaf should be allowed to cool in the pan so it will retain a nice firm shape. This product should be sold promptly for best results.

Shorts in Cooler Wiring

A packer in the Central West is having trouble with shorts in the lighting circuit in his coolers, and wants to know how to correct the trouble. He says:

Editor The National Provisioner:

We are having considerable trouble with the electrical wiring in our coolers. We have brine spray refrigeration, and the wires are run in conduits. Moisture, we believe, collects in this conduit and causes shorts. Can you tell us how to correct the trouble?

Moisture due to condensation within the conduit is the cause of this packer's trouble. This moisture causes shorts at points where the insulation is weak or where it has been damaged. Shorts in the wiring in coolers are not unusual even when the best materials are used and the utmost care taken when the wiring is installed.

The foundation for trouble is often laid when the wires are pulled through the conduit. If the insulation is damaged in the process, shorts may be expected at these damaged places sooner or later.

Preventing condensation is impossible when the conduit is exposed to room temperatures unless it is filled with some plastic material after the wires are in place. Certain preparations have been recommended for this purpose, but many packers hesitate to use them due to the difficulty of making repairs.

It is the practice in most plants, when a short occurs in the wiring in coolers, to replace the wires giving trouble. Rubbing the wires with soapstone before pulling them through the conduit will lessen danger of damage to them.

Metal Dry Curing Boxes

Can bacon be dry cured in metal curing boxes? A packer writes as follows regarding this:

Editor The National Provisioner:

We would like to have some curing boxes made locally and wonder if there is any objection to having metal boxes, or would it be better to have only wooden boxes?

Galvanized iron is used extensively in the manufacture of boxes for dry curing bacon. Sometimes wooden boxes lined with galvanized iron are used.

Curing boxes are also made of blue annealed steel with welded seams and rounded corners.

Wooden boxes are likely to leak. It used to be considered cheaper to use wooden boxes but now that the price of wood and price of metal are so close the metal boxes are given the preference.

Sausage Spoilage

Do you have trouble with the color of your sausage?

Does it show green rings or gray spots?

Mould IN sausage is caused by poor materials or careless handling. Mould ON sausage is a surface condition and can be prevented by proper handling.

THE NATIONAL PROVISIONER has made a reprint of its information on "Sausage Spoilage." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 2c stamp.

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Sausage Spoilage."

Name

Street

City

Enclosed find a 2c stamp.

Ham Fat Cracklings

A subscriber complains of trouble in getting dry cracklings from ham fat. He says:

Editor The National Provisioner:

We are making some lard from pure ham fat by one of the modern rendering systems and find difficulty getting the cracklings dry. This is our first experience with ham fat lard.

Do you think it would help to soak the ham fat before rendering?

It is not clear just what the inquirer means by the term "dry". If he refers to moisture in the cracklings, this may be due to insufficient cooking, or to failure to remove moisture during cooking.

If the skin is rendered with the ham fat, the glue from the skin may be forming a coating on the inside of the steam jacket. This will interfere with the transfer of heat from the steam to the cooking material, and thus slow down the cooking operation.

This coating may even become so thick that the cracklings can not be sufficiently dried.

If this is the cause of the trouble, the inquirer should see that the jacket is thoroughly polished and cleaned between each batch.

Some people speak of greasy cracklings as wet cracklings. This might be due to imperfect cooking or imperfect pressing. If cracklings contain too little or too much moisture they will not press out satisfactorily.

The chief advantage of soaking the ham fat would be to soak out the salt and give a better colored and better flavored lard.

Dry Cured Hams

A small packer wants to produce some strictly dry cured hams. He says:

Editor The National Provisioner:

We want to dry cure hams. We do not want to make any of the specialties, like Virginia hams, but do want to produce hams without a pickle cure. Can you tell us how to do this?

One method of dry curing hams is as follows:

First, dip the green hams in 100 deg. plain pickle, then use the following curing ingredients for each 100 lbs. of meat:

- 5 lbs. salt
- 1½ lbs. granulated sugar
- ½ lb. nitrate of soda

Rub the hams thoroughly with this dry mixture, rubbing well into the shank pocket and seeing that the mixture is well distributed over the ham.

Cure in tierces or vats, packing the hams with the stifle joint up. Cure 4 days to the pound.

The hams should be overhauled once, 10 days after they are put down.

Watch "Wanted" page for bargains.

Brands & Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

TRADE MARK APPLICATIONS.

Roberts and Oake, Inc., Chicago, Ill. For sausage specialty. Trade mark: PORKSNAC. Claims use since June 29, 1929. Application serial No. 292,336.

PORKSNAC

The Baltimore Butterine Co., Baltimore, Md. For oleomargarine. Trade mark: NUX-IE. Claims use since August 22, 1929. Application serial No. 292,967.

Swift & Co., Chicago, Ill. For Gelatine. Trade mark: VELOTEX. Claims use since October 17, 1929. Application serial No. 292,080.

Griffith Laboratories, Chicago, Ill. For cereal used in manufacture of sausage meat products and candy. Trade mark: G. P. F. in a circle with the name of the firm and the words "Quality Products." Claims use since July 1, 1919. Application serial No. 289,276.



TRADE MARKS GRANTED.

Frank and Company, Milwaukee, Wis. For meat loaf. Trade mark: SEVILLA. Claims use since September 5, 1928. Application serial No. 265,996.

SEVILLA

Swift & Co., Chicago, Ill. For canned hams. Trade mark: SAVORTITE. Filed August 23, 1929. Application serial No. 288,934.

PROPOSE TRADE MARK LAW.

Hearings were completed before the House in Washington on Jan. 18 on the proposed new trade mark bill, and it is predicted the bill will be passed at this session, it having been introduced about five years ago. The failure of this bill to pass has been on account of violent opposition from many sources.

The bill contains drastic changes, many of which will prove of benefit to trade mark owners. For instance, all trade mark users are permitted—in

fact, urged—to enter for record in the Patent Office any and all trade marks used by them, upon payment of a very small fee, for the purpose of having a place to go for information as to what marks are being used, besides those which have been duly registered.

Also it is provided that if trade mark users do not enter their marks within one year after the passage of this act, or within a year from first use thereof, they will have to pay an extra sum should they file after the prescribed time.

The bill provides that every five years all registrants and entrants must make affidavit that their marks are in use, or else the registrations will be canceled. This is a radical change, and will serve to weed out from the records useless and abandoned marks.

There is a provision made for registration of service marks and slogans, such as those used by laundries and dyers, who only sell their service. Heretofore there was no way to register such service marks.

There is a special provision for quickly registering trade marks for use in export trade, so that foreign registrations may be obtained before goods are shipped to foreign countries, to avoid piracy.

Further information will be furnished to subscribers concerning this very important piece of legislation immediately upon the passage of this bill. Apply to THE NATIONAL PROVISIONER, or to the National Trade Mark Co., Washington, D. C.

CENTRIFUGAL PUMPS.

Large quantities of water are used in the meat packing plant. From the boiler room to the final processing operation water is a necessary ingredient in many cases.

It is essential, therefore, that the meat plant have a dependable water supply. To provide this, many plants have their own wells with a connection to the city mains to be used in emergency.

The heart of a plant water supply is the pump. The successful operation of this equipment without interruptions is dependent on the thought and care used in selecting the pump best suited to the work and the conditions under which it will operate.

Centrifugal pumps, due to their simplicity, ease of operation and long life are favored by many users of large quantities of water, to whom interruption of service might cause considerable inconvenience and financial loss.

Some interesting information on this type of pump is contained in a folder being distributed by Layne & Bowler, Memphis, Tenn. In addition to illustrating many styles of centrifugal pumps, information is included to enable one to judge important details of construction and design, and to make an intelligent selection when such a pump is being purchased.

CASINGS IMPORTS AND EXPORTS.

Imports and exports of casings into and from the United States during November, 1929, are given by the U. S. Department of Commerce as follows:

	IMPORTS.		EXPORTS.	
	Lbs.	Value.	Lbs.	Value.
France	273	\$ 260		
Germany	14,583	17,432	115,434	\$3,538
Greece	5,295	8,496		
Rumania	1,563	1,350		
S. B., Europe	31,393	115,925	64,082	13,248
Spain	19	32		
United King.	3,197	6,122	4,281	5,926
Yugo. & Alb.	430	900		
Canada	6,281	6,432	241,400	35,431
Mexico	2,290	2,290		
Cuba	21,706	38,094	431,279	101,262
Argentina			24,011	6,576
Brazil			4,352	872
Chile			53,945	15,016
Uruguay			25,806	
Brit. India	15,533	112,439	36,761	22,336
China	61,917	56,267		
Hong Kong	19,959	3,240		
Kwantung	1,280	47,656		
Persia	25,909	14,271		
Syria	1,452	38,532		
Turkey	16,104	256,451	79,712	
Australia	50,848	29,084		
New Zealand	23,849	449		
Alg. & Tun.	383			
Total	310,559	\$372,757	1,230,491	\$314,933

*Includes hog casings from China, Russia, etc.

	EXPORTS.		IMPORTS.	
	Lbs.	Value.	Lbs.	Value.
Belgium	34,441	\$4,284	31,323	\$3,602
Denmark	2,750	703	52,715	7,454
France	5,130	1,371		
Germany	602,863	54,770	628,887	73,478
Italy	38,593	11,092	2,659	
Netherlands	38,593	4,358	126,543	15,928
Norway		75,642	10,540	
Pol. & Danzig		43,005	4,191	
Portugal	1,010	967		
Spain	87,754	16,269	104,761	11,407
Sweden	5,255	2,487	80,087	10,011
Switzerland	7,923	3,463		
Unit. Kingdom	374,915	115,764	18,886	2,254
Canada	334	107	1,103	256
Panama	170	160		
Mexico	1,915	626		
Bermudas	860	640		
Cuba	1,776	2,714	632	124
Dom. Republic	2,500	647		
Philippine Is.	586	120		
Australia	44,217	25,046		
Brit. Oceania	600	312		
New Zealand	4,017	2,707		
Total	1,217,611	\$237,215	1,150,259	\$141,895

Shipments from the United States to Hawaii: Hog casings—460 lbs., \$406 value; beef casings—100 lbs., \$13 value; other casings—100 lbs., \$144 value.

Exports of other casings: Germany, 90,109 lbs., \$8,493 value; Italy, 12,074 lbs., \$1,228 value; Netherlands, 33,266 lbs., \$1,751 value; Norway, 194 lbs., \$212 value; Sweden, 6,000 lbs., \$478 value; United Kingdom, 32,859 lbs., \$6,668 value; Canada, 61,720 lbs., \$11,280 value; Mexico, 2,691 lbs., \$259 value; Cuba, 2,400 lbs., \$2,285 value. Total, 241,313 lbs., \$32,654 value.

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Feb. 1, 1930, are reported as follows:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.		BACON, INCLUDING CUMBERLANDS.		LARD.	
	—Week ended—				
	Feb. 1.	Feb. 2.	Jan. 25.	Feb. 1.	Feb. 2.
	1930.	1929.	1930.	1930.	1930.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	707	1,211	1,179	5,972	
To Belgium				20	
United Kingdom	534	957	990	3,090	
Other Europe				15	
Cuba	19	37	14	79	
Other countries	154	197	169	768	
Total	14,234	13,894	12,479	66,358	
To Germany	3,612	1,876	1,869	14,495	
Netherlands	1,118	877	1,187	5,436	
United Kingdom	6,044	5,918	4,324	27,137	
Other Europe	905	2,035	1,549	5,870	
Cuba	1,422	1,852	1,806	6,817	
Other countries	1,133	1,316	1,744	6,903	

PICKLED PORK.		TOTAL EXPORTS BY PORTS.	
Total	127	313	270
To United Kingdom	21	43	22
Other Europe	41	19	59
Canada	41	103	122
Other countries	24	148	87

HAMS AND SHOULDERS, M lbs.		BACON, M lbs.		LARD, M lbs.		PICKLED PORK, M lbs.	
Total	707	3,947	14,234	127			
Boston				1			
Detroit	452	445	565	20			
Port Huron	121	31	112	20			
Key West	10		1,237	8			
New Orleans	5	6	1,318	16			
New York	112	3,464	10,532	62			
Philadelphia	1	1	470				

EXPORTED TO:		HAMS AND SHOULDERS, M lbs.		BACON, M lbs.	
United Kingdom (Total)		534	2,830		
Liverpool		435	2,251		
London		28	336		
Glasgow		59	142		
Other United Kingdom		12	101		
Total		612	3,203		
Germany (Total)		3,612			
Hamburg		3,203			
Other Germany		409			

Fancy dry cured bacon is always in good demand. It is not difficult to make if you know how. Write THE NATIONAL PROVISIONER for full direction on how to make this fancy product.

BRITISH PROVISION MARKETS.

(By Cable to The National Provisioner.)
Liverpool, Feb. 7, 1930. — General provision market slightly easier with a quiet trade and spot prices declining on hams, English bellies and short clear backs. Fair demand for picnics; square shoulders and pure lard slow.

Friday's prices were as follows: Hams, American cut, 103s; Liverpool shoulders, square, 84s; hams, long cut, 98s; picnics, none; short backs, 91s; bellies, clear, 82s; Canadian, 102s; Cumberland, 91s; spot lard, 55s 6d.

EUROPEAN PROVISION CABLES.

The market at Hamburg showed little alteration during the week ended February 1, according to cable advices to the U. S. Department of Commerce. Receipts of lard for the week were 1,162 metric tons.

Arrivals of hogs at 20 of Germany's most important markets were 77,000, at a top Berlin price of 17.74 cents a pound, compared with 93,000, at 16.44 cents a pound for the same week of last year.

The Rotterdam market was steady. Stocks of spot goods were small. Demand good for extra neutral lard. Demand medium for extra oleo oil, prime oleo oil and extra oleo stock.

The market at Liverpool was steady. The total of pigs bought in Ireland for bacon curing was 21,000 for the week, as compared with 12,000 for the corresponding week of last year.

The estimated slaughter of Danish hogs for the week ending January 31, 1930, was 91,000, as compared with 78,250, for the corresponding week of last year.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at New York for the week ended Jan. 31, 1930, according to the U. S. Bureau of Agricultural Economics:

Point of origin.	Commodity.	Amount.
Argentina—Canned corned beef		342,000 lbs.
Canada—Quarters of beef		180
Canada—Beef cuts		25,802 lbs.
Canada—Bacon		1,200 lbs.
Canada—Sausage		290 lbs.
Canada—Calf carcasses		218
Cuba—Quarters of beef		190
England—Beef extract		2,500 lbs.
Germany—Bouillon cubes		38,000 lbs.
Germany—Sausage		4,056 lbs.
Germany—Ham		5,118 lbs.
Germany—Bacon		185 lbs.
Italy—Sausage		2,229 lbs.
Uruguay—Beef tongues		397 lbs.
Uruguay—Oleo stock		1,334 lbs.



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Provision and Lard Markets

WEEKLY REVIEW

Market More Active—Prices Stronger—Outside Interest Broader—Packers Buying Hogs Firm—Western Run Moderate—Lard Stocks Comparative Light—Cash Trade Fairly Good.

The development in the hog products market the past week was more activity in the lard market and a distinctly better tone, prices advancing $\frac{1}{4}$ c or more per pound. There was also indications of a broader outside speculative interest. At the same time, reports had it that one of the leading packers had taken hold of the market.

The news, however, was of a more constructive character. The hog market was firm, under a moderate western run but there was some complaint as to the poor quality of arrivals. This was taken as indicating prospects for a lighter production of fats. Reports on available lard supplies were bullishly construed, and the market continued to experience a fairly good cash lard demand.

Hedging pressure was encountered on the bulges, but for the first time in quite a while lard was stubborn to selling pressure and maintained the greater part of the advances, even in face of weakness in the grain markets. This situation was looked upon in some quarters as possibly indicating that lard had turned for the better.

Lard Exports Smaller.

In some large commission house quarters, there was a tendency to point out that receipts of hogs at 11 leading markets for the past five years showed a decrease in the month of February from those in January each year but one. The figures also showed that in three out of the five years the March receipts of hogs were less than those during February. In April, arrivals were under the February receipts.

The outward movement of product was on a fair scale, although little or nothing was heard of increased foreign demand. Official exports of lard for the week ended January 25 totaled 12,479,000 lbs., against 14,474,000 lbs. last year. The exports January 1 to 25 were 52,124,000 lbs., against 70,909,000 lbs. the same time last year.

Of the shipments during the week 1,869,000 lbs. went to Germany, 1,187,000 lbs. to the Netherlands, 4,324,000 lbs. to the United Kingdom, 1,806,000 lbs. to Cuba and 3,293,000 lbs. to other countries. The exports of hams and shoulders for the week were 1,179,000 lbs., against 873,000 lbs. last year; bacon, 3,732,000 lbs., against 3,642,000 lbs.; pickled pork, 270,000 lbs., against 314,000 lbs.

Lard Stocks Smaller.

The lard stocks at Chicago during January increased less than 2,000,000 lbs., totaling 31,101,000 lbs. against 29,143,000 lbs. in December and 73,000,000 lbs. at the end of January last year.

The smallness of the lard stocks compared with last year, however, is best

shown by the supplies at the 11 leading western packing points at the end of January. These totaled 44,792,179 lbs., compared with 92,141,436 lbs. the same time last year.

The average price of hogs at Chicago at the beginning of the week was 10.25c, compared with 10.05c the previous week, 9.90c a year ago and 7.95c two years ago. The average weight of hogs received at Chicago last week was 230 lbs., against 228 lbs. the previous week, 229 lbs. a year ago and 230 lbs. two years ago.

PORK—Demand was fair and the market rather firm. Mess at New York was quoted at \$29.50; family, \$34.50; fat backs, \$21.00@24.00.

LARD—A fair domestic trade was reported, and the market was firmer with hogs. At New York, prime western was quoted at \$11.15@11.25; middle western, \$11.05@11.15; city tierces, 10 $\frac{1}{2}$ @10 $\frac{1}{2}$ c; refined continent, 11 $\frac{1}{2}$ c; South America, 11 $\frac{1}{2}$ c; Brazil kegs, 12 $\frac{1}{2}$ c; compound, car lots, 10 $\frac{1}{2}$ c; western car lots, 10 $\frac{1}{2}$ c.

At Chicago, regular lard in round lots was quoted at 12 $\frac{1}{2}$ c under March; loose lard, 95c under March; leaf lard, 137 $\frac{1}{2}$ c under March.

BEEF—Demand was fairly good in the East, and the market was firmly held. At New York, mess was quoted at \$25.00; packet, \$26.00@27.00; family, \$27.00@29.00; extra India mess, \$42.00@44.00; No. 1 canned corned beef, \$3.10; No. 2, \$5.50; 6 lbs. South American, \$16.75; pickled tongues, \$70.00@75.00 per barrel.

See page 40 for later markets.

Stocks at 7 Markets

Increases in stocks of pickled meats and lard took place during January, but stocks of dry salt meats show declines.

All stocks are well under those of a year ago and compare favorably with the supplies of meat and lard in storage at the same period of 1927. They are, however, above the five-year average on February 1.

Stocks of lard and of dry salt bellies are less than half those of a year ago. Skinned ham stocks declined slightly during the month. This is the only product the stocks of which are above those of a year ago.

Meats went into storage during January at rather high costs, many cuts being put down at approximately 2 cents per pound under the current market. This is attributable to some decline in hog receipts from those of a year ago accompanied by an increase in price.

The situation so far as stocks of meat on hand is concerned is one of the best the industry has enjoyed in a long time. If this product moves out at satisfactory price levels there can be little cause for dissatisfaction.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on January 31, 1930, with comparisons, as especially compiled by THE NATIONAL PROVISIONER, are reported as follows:

	Jan. 31, '30.	Dec. 31, '29.	Jan. 31, '29.
Total S. P. meats	187,811,630	172,725,447	200,839,030
Total D. S. meats	44,064,120	44,290,901	80,147,215
Total all meats	249,831,350	231,791,934	309,784,868
P. S. lard	32,501,606	20,380,375	75,227,943
Other lard	12,290,573	13,068,313	16,913,498
Total lard	44,792,179	39,388,688	92,141,436
S. P. regular hams	61,015,188	54,932,237	71,304,249
S. P. skind. hams	33,716,550	55,173,614	44,534,381
S. P. bellies	52,846,388	44,989,368	59,333,929
S. P. picnic	19,837,819	17,179,482	24,032,597
D. S. bellies	32,612,983	35,162,094	62,139,144
D. S. fat backs	10,292,768	7,864,331	13,514,799

CHICAGO PROVISION STOCKS.

Stocks of provisions in Chicago at the close of business on January 31, 1930, with comparisons, are reported by the Chicago Board of Trade as follows:

	Jan. 31, 1930.	Dec. 31, 1929.	Jan. 31, 1929.
Mess pork, new, made since Oct. 1, '29, brls.	287	896	745
Mess pork, made Oct. 1, '28, to Oct. 1, '29...	103	108
Other kinds of barreled pork, brls.	27,453	23,502	25,394
P. S. lard, made since Oct. 1, '29, lbs.	21,084,310	15,867,471	61,215,690
P. S. lard, made Oct. 1, '28, to Oct. 1, '29...	4,267,000	6,187,000	4,315,814
Other kinds of lard	5,750,535	7,090,836	7,594,824
Short rib sides, made since Oct. 1, '29, lbs.	942,854
D. S. cl. bellies, made since Oct. 1, '29...	16,744,790	17,167,517	25,290,527
D. S. cl. bellies, made previous to Oct. 1, '29	736,691	3,443,818	3,832,307
D. S. rib bellies, made since Oct. 1, '29...	470,358	319,057	3,178,755
D. S. rib bellies, made previous to Oct. 1, '29.	1,000	15,335
Extra short cl. sides, made since Oct. 1, '29, lbs.	113,454	8,528	284,000
Extra short cl. sides, made previous to Oct. 1, '29, lbs.	96,852	2,000
Short cl. sides, lbs.	547,602
Dry salted short fat backs, lbs.	4,753,559	3,425,851	4,905,090
Dry salted shoulders, lbs.	252,259	243,295	49,022
S. P. hams, lbs.	34,621,471	30,298,144	35,008,102
S. P. skinned hams, lbs.	27,774,259	29,362,259	18,248,736
S. P. bellies, lbs.	26,342,077	19,922,898	29,398,063
S. P. California or picnic—S. P. Boston shoulders, lbs.	10,597,461	9,461,810	10,999,983
S. P. shoulders, lbs.	222,138	272,292	1,401,398
Other cuts of meats, lbs.	7,748,596	5,843,781	14,728,044
Total cut meats, lbs.	130,378,113	119,881,437	148,677,728

DANISH BACON EXPORTS.

Exports of Danish bacon for the week ended Jan. 31, 1930, amounted to 5,057 metric tons, compared with 4,516 metric tons for the same period of 1929.

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IMPORTS OF SAUSAGE CASINGS.

Imports of sausage casings into the United States during December, 1929, according to advance reports from the meats, oil and fats section of the U. S. Bureau of Foreign and Domestic Commerce, were as follows:

	Sheep, lamb and goat casings.	Other casings.
	Lbs.	mpf. Lbs.
Germany	6,877	94,571
Soviet Russia	42,049	73,847
United Kingdom	7,601	8,175
Canada	44,143	121,714
Mexico	6,845	5,964
Cuba	13,477	13,477
Argentina	45,881	317,586
Brazil	26,172	26,172
Chile	8,062	38,173
Paraguay	17,503	17,503
Uruguay	31,804	31,804
China	40,743	76,264
Turkey in Asia	15,314	15,314
Australia	145,494	22,846
New Zealand	42,059	18,512
Morocco	12,590	12,590
Other countries	24,168	4,062
Total	442,336	870,475

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Feb. 1, 1930:

	Week ended Feb. 1.	Prev. week.	Cor. week.
Western dressed meats: Feb. 1, 1929.			
Steers, carcasses	2,365	2,313	2,295
Cows, carcasses	1,963	1,134	908
Bulls, carcasses	181	230	251
Veals, carcasses	1,680	1,494	1,092
Lambs, carcasses	12,229	11,446	10,670
Mutton, carcasses	3,905	1,684	1,524
Pork, lbs.	643,376	757,569	571,154
Local slaughters:			
Cattle	1,452	1,655	1,402
Calves	1,953	1,698	1,601
Hogs	2,111	17,670	21,429
Sheep	16,900	4,400	3,877

NOVEMBER MEAT CONSUMPTION.

Federally inspected meats apparently available for consumption in November, 1929, with comparisons, as reported by the U. S. Bureau of Agricultural Economics:

	Consumption, Lbs.	Per capita consumption, Lbs.
Nov., 1929	386,000,000	3.2
Oct., 1929	454,000,000	3.7
Nov., 1928	398,000,000	3.3
PORK AND LARD.		
Nov., 1929	657,000,000	5.4
Oct., 1929	718,000,000	5.9
Nov., 1928	641,000,000	5.3
LAMB AND MUTTON.		
Nov., 1929	45,000,000	.37
Oct., 1929	52,000,000	.43
Nov., 1928	45,000,000	.37
TOTAL MEATS.		
Nov., 1929	1,089,000,000	8.9
Oct., 1929	1,224,000,000	10.
Nov., 1928	1,084,000,000	9.

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York, for week ended Feb. 1, 1930, with comparisons:

	Week ended Feb. 1.	Prev. week.	Cor. week.
West. drsd. meats: Feb. 1, 1929.			
Steers, carcasses	8,054½	7,003½	7,041
Cows, carcasses	1,226	1,138	1,073
Bulls, carcasses	261	180	71
Veals, carcasses	11,496	8,855	10,417
Lambs, carcasses	27,698	27,650	22,711
Mut., carcasses	4,659	4,292	4,023
Beef cuts, lbs.	308,376	229,518	297,122
Pork cuts, lbs.	2,586,564	2,780,975	1,217,789
Local slaughters:			
Cattle	9,152	9,399	9,000
Calves	13,128	14,421	14,046
Hogs	56,588	61,250	60,964
Sheep	56,519	62,159	52,413

CANNED MEAT EXPORTS.

Domestic exports of canned meats from the United States during December, 1929, according to the U. S. Bureau of Foreign and Domestic Commerce were as follows:

Beef, 202,844 lbs., valued at \$81,505; pork, 771,811 lbs., valued at \$258,383; sausage, 110,625 lbs., valued at \$39,932. Other canned meats, 151,460 lbs., valued at \$27,013. Total canned meats, 1,195,534 lbs., valued at \$416,233.

Shipments of canned meats from this country to non-contiguous territory during this month were as follows:

Alaska—Beef, 482 lbs., \$143 value; sausage, 30 lbs., \$14 value.

Hawaii—Beef, 5,648 lbs., \$1,282 value; pork, 10,407 lbs., \$3,998 value; sausage, 12,578 lbs., \$3,149 value; other canned meats, 5,921 lbs., \$2,428 value.

Porto Rico—Beef, 1,692 lbs., \$403 value; pork, 10,440 lbs., \$1,316 value; sausage, 32,002 lbs., \$8,573 value; other canned meats, 14,784 lbs., \$1,821 value.

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston for the week ended Feb. 1, 1930, with comparisons:

	Week ended Feb. 1.	Prev. week.	Cor. week.
Western dressed meats: Feb. 1, 1929.			
Steers, carcasses	2,511	2,324	2,282
Cows, carcasses	1,926	2,008	1,841
Bulls, carcasses	67	44	58
Veals, carcasses	1,226	1,037	1,185
Lambs, carcasses	18,041	16,636	12,313
Mutton, carcasses	1,734	1,045	1,245
Pork, lbs.	690,373	552,323	572,001

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Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—The tallow market in the East was featured the past week by a very quiet trade. With consumers generally awaiting developments and sellers holding rather steadily, more or less of a deadlock existed, but the undertone remained barely steady.

In one quarter claims were made that the last business at New York in extra f.o.b. was 100,000 lbs. at 7½¢, but some in New York could not confirm this business and maintained that small lots had passed at 7½¢ f.o.b., representing the last sales. At any rate, no particular business was disclosed anywhere.

In the trade it was felt that consumers would take hold on concessions. Conditions in competing quarters displayed little change, although in none of the soapers' materials was there any signs of strength. In the meantime, consumers are eating into their supplies, and there has been some talk of late of soapers receiving cancellations of orders.

At New York, special loose was quoted at 7½¢; extra, 7½¢@7½¢; edible, 8½¢.

At Chicago, the tallow market was rather featureless, with no important business noted of late. At Chicago, edible was quoted at 8¢; fancy, 7½¢; prime packer, 7½¢; No. 1, 7@7½¢; No. 2, 5½¢@6¢.

At the London auction this week, 680 casks of tallow were offered of which 276 were sold. Good mutton was quoted at 39s 6d @ 41s; good beef, 37s 6d @ 41s 6d; good mixed, 34s 6d @ 37s 6d. At Liverpool, Australian tallow ruled quiet but steady. Fine was quoted at 38s 6d, and good mixed at 37s 6d.

STEARINE—The market in the East ruled very quiet but about steady. Oleo at New York was quoted at 9½¢. At Chicago, offerings were fair and demand slow, with the undertone easier. Oleo was quoted at 8½¢.

OLEO OIL—Independent strength continued in this market as a result of well sold-up conditions, light offerings and an underlying demand. At New York, extra was quoted at 12½¢@12½¢; medium, 10½¢@11½¢; lower grades, 10½¢.

At Chicago, offerings were light and firmly held. Extra was quoted at 11½¢.

See page 40 for later markets.

LARD OIL—With demand limited and mainly of a routine character, the tone was barely steady. At New York, edible was quoted at 13½¢; winter strained, 12½¢; extra, 12½¢; extra No. 1, 11½¢; No. 1, 11¢; No. 2, 10½¢.

NEATSFOOT OIL—Hand to mouth buying continued in this market, but the undertone was fairly steady. At New York, pure was quoted at 13½¢; extra, 11½¢; No. 1, 11½¢; cold test, 18½¢.

GREASES—The market in the East was a rather slow affair the past week and the undertone was barely steady. An awaiting attitude was in evidence, with buyers watching developments in commodity markets in general. The fact

that no particular business has passed the last few weeks led some to believe that consumers would be back in the market shortly. While offerings were fairly liberal business was not being pressed, but on the whole, there were few who could see much good in the grease markets at the moment.

At New York, superior house was quoted at 6½¢; yellow and house, 6½¢@6½¢; A white, 7¼¢@7½¢; B white, 7¢@7½¢; choice white, tierces, 7¼¢@7½¢.

At Chicago, the market was reported featureless on greases, with no trades of any importance recently. Demand continues rather slow for choice white. The last sales of the latter was at 6½¢, loose f.o.b. Chicago, but sellers ideas were firmer owing to the better hog market and poor quality hogs, which some felt indicated a lighter production of fats. At Chicago, brown was quoted 5½¢@6¢; yellow, 5½¢@6½¢; B white, 6¼¢@6½¢; A white, 6½¢; choice white, all hog, 6½¢@7¢.

By-Products Markets

Chicago, Feb. 6, 1930.

Blood.

Buyers are showing little interest in the blood market, and prices are unchanged and are quoted nominally.

	Unit	Ammonia.
Ground and unground.....		\$4.25@4.50

Digester Feed Tankage Materials.

But little interest is being shown by buyers in feed tankage. Prices are nominal.

	Unit	Ammonia.
Unground, 11½ to 12% ammonia..	\$	4.50@ 4.60 & 10
Unground, 6 to 8% ammonia....		3.00@ 3.25 & 10
Liquid stick		@ 4.00
Steam bone meal, special feeding,		@ 42.50
per ton		

Fertilizer Materials.

Buyers are showing a considerable interest and stocks are now moving rapidly for Spring requirements. There has been no change in prices, however. High grade ground selling at \$3.65 & 10c, Chgo.

	Unit	Ammonia.
High grd. ground, 10@11% am..	\$	@ 3.65 & 10
Low grd., and ungr., 6-9% am.		@ 3.50 & 10
Hoof meal		@ 3.25
Bone tankage, low grd., per ton		24.00@25.00.

Bone Meals (Fertilizer Grades).

The bone meal market is inactive. Few if any sales are being made and prices are nominal.

Raw bone meal	\$50.00@55.00
Steam, ground, 3 & 50	31.00@32.00
Steam, unground, 3 & 50	29.00@31.00

Cracklings.

Buyers are in the market only occasionally and prices are nominal.

Per Ton.

Hard pressed and exp. unground, per	
unit protein	\$88.00@91.00
Soft prod. pork, ac. grease & quality	70.00@75.00
Soft prod. beef, ac. grease & quality	50.00@55.00

Gelatine and Glue Stocks.

There is very little trading in this market. Bones are decidedly easier, buyers having withdrawn from the market. Prices show no change from last week.

Per Ton.

Kip and calf stock.....	\$38.00@41.00
Hide trimmings	30.00@33.00
Horn pits	33.00@40.00
Cattle jaws, skulls and knuckles....	38.00@40.00
Sinews, plizles	33.00@35.00
Pig skin scraps and trim., per lb....	5½¢@6c

Horns, Bones and Hoofs.

Per Ton.

Horns, according to grade.....	\$85.00@100.00
Mfg. shin bones	70.00@125.00
Cattle hoofs	45.00@ 47.00
Junk bones	27.00@ 28.00

(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

Animal Hair.

There is some export business, but domestic demand is slow as is usual at this time of the year. Prices are nominal.

Coll and field dried.....	2½¢@ 3½¢
Processed grey, summer, per lb.....	4 ¢ 5c
Processed grey, winter, per lb.....	5½¢@ 5½¢
Cattle switches, each "	4½¢@ 5c

* According to count.

EASTERN FERTILIZER MARKETS.

(Special Letter to The National Provisioner.)

New York, Feb. 5, 1930.—Just at present the demand for fertilizer materials in the East is a little light, because most of the fertilizer manufacturers and mixers have their plants fairly well filled with mixed goods. Before they take on an additional quantity, they want to get some of the finished product out of their plants, and moving to their customers.

Prices have remained about stationary, in both imported and domestic materials.

Some dried blood was sold at \$3.80 f.o.b. New York, and there are still a few cars to be had at this figure for prompt shipment.

LARD AND GREASE EXPORTS.

Exports of lard from New York City, Jan. 29 to Feb. 5, 1930, totaled 5,734,598 lbs.; tallow, none; greases, none; stearine, 28,000 lbs.

Watch the "Wanted" page for bargains.

THE KENTUCKY CHEMICAL MFG. CO., Inc.

COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings

Both Soft and Hard Pressed

Production, Movement and Stocks of Fats and Oils

Production of fats and oils (exclusive of refined oil and derivatives) during the three-month period ended December 31, 1929, was as follows, according to a preliminary report of the U. S. Department of Commerce:

Vegetable oils, 1,043,869,998 pounds; fish oils, 33,546,738 pounds; animal fats, 595,875,825 pounds; and greases, 102,880,547 pounds; a total of 1,776,173,108 pounds. Of the several kinds of fats and oils covered by this inquiry, the greatest production, 713,676,902 pounds appears for cottonseed oil. Next in order is lard with 473,140,899 pounds; linseed oil with 182,227,710 pounds; tallow with 121,171,404 pounds; coconut oil with 78,289,535 pounds, and corn oil with 28,247,174 pounds.

The production of refined oils during the period was as follows: Cottonseed, 611,915,608 pounds; coconut, 78,289,535 pounds; peanut, 3,188,639 pounds; corn, 28,247,174 pounds; soya-bean, 1,735,802 pounds; and palm-kernel, 3,257,256 pounds. The quantity of crude oil used in the production of each of these refined oils is included in the figures of crude consumed.

The data for the factory production, factory consumption, imports, exports and factory and warehouse stocks of fats and oils and for the raw materials used in the production of vegetable oils for the three months appear below:

(In some cases, where products were made by a continuous process, the intermediate products were not reported.)

IMPORTS OF FOREIGN FATS AND OILS, QUARTER ENDED DECEMBER 31, 1929.

	Lbs.
Animal oils and fats, edible.....	447,430
Whale oil.....	2,876,625
Cod oil.....	5,148,793
Cod-liver oil.....	5,934,908
Other fish oils.....	20,311,350
Tallow.....	455,916
Wool grease.....	2,075,633
Greases and oils, n.e.s. (value).....	\$292,425
Olive oil, edible.....	21,597,588
Tung oils.....	25,745,602
Cocconut oil.....	101,272,288
Sulphur oil or olive foots.....	8,313,957
Other olive oil, inedible.....	2,064,671
Palm oil.....	50,169,618
Palm-kernel oil.....	13,896,492
Sesame oil.....	3,137,083
Vegetable wax.....	1,003,365
Cornauha wax.....	989,640
Peanut oil.....	465,549
Rape (colza) oil.....	4,901,593
Linseed oil.....	3,290,639
Soya-bean oil.....	4,560,793
Perilla oil.....	30,000
Other expressed oils.....	21,256,885
Glycerin, crude.....	1,637,168
Glycerin, refined.....	606,876

IMPORTS OF OIL SEEDS, QUARTER ENDED DECEMBER 31, 1929.

	Tons.	81
Cotton Seed.....	23,716	
Castor beans.....	151,513	
Copra.....	155,616	
Flaxseed.....	331	
Poppy seed.....	398	
Perilla and sesame seed.....	3,893	
Other oil seeds.....		

EXPORTS OF DOMESTIC FATS AND OILS, QUARTER ENDED DECEMBER 31, 1929.

	Lbs.
Oleo oil.....	15,078,270
Oleo stock.....	1,710,426
Tallow.....	974,324
Lard.....	234,008,375
Lard neutral.....	5,775,640
Lard compounds, containing animal fats.....	945,907
Oleo and lard stearin.....	817,056
Neatsfoot oil.....	457,730
Other animal oils, inedible.....	254,490
Fish oils.....	354,342
Grease stearin.....	174,469
Oleic acid, or red oil.....	719,820
Stearic acid.....	271,919
Other animal greases and fats.....	9,064,925
Cottonseed oil, crude.....	8,061,989
Cottonseed oil, refined.....	1,468,214
Corn oil.....	63,369
Vegetable oil lard compounds.....	1,662,853
Other edible vegetable oils and fats.....	1,368,337
Cocconut oil.....	8,960,806
Linseed oil.....	861,579
Soya-bean oil.....	1,208,397
Vegetable soap stock.....	2,397,846
Other expressed oils and fats, inedible.....	1,828,222
Glycerin.....	258,316

EXPORTS OF FOREIGN FATS AND OILS, QUARTER ENDED DECEMBER 31, 1929.

	Lbs.
Fish oils.....	165,479
Other animal oils and fats, inedible.....	53,698
Olive oil, edible.....	28,091
Tung oil.....	1,373,541
Cocconut oil.....	535,213
Palm and palm-kernel oil.....	524,414
Peanut oil.....	70,159
Soya-bean oil.....	79,497
Other expressed oils and fats.....	120,974
Vegetable wax.....	

RAW MATERIAL USED IN THE MANUFACTURE OF VEGETABLE OILS.

	Tons of 2,000 Lbs.—	Consumed	On hand
	Oct. 1 to Dec. 31.	Dec. 31.	Dec. 31.
Cottonseed.....	1,150	553	
Peanuts, hulled.....	7,796	1,589	
Peanuts, in the hull.....	408	1,093	
Copra.....	67,239	23,097	
Cocconuts and skins.....	352	726	
Corn germs.....	54,843	173	
Flaxseed.....	278,525	121,782	
Castor beans.....	18,873	12,066	
Mustard seed.....	230	2,428	
Soya-beans.....	19,829	14,403	
Olives.....	1,675	9	
Other kinds.....	2,943	518	

VEGETABLE OILS.

	Factory production for quarter ended Dec. 31, '29.	Factory and Wholesale stocks, Dec. 31, '29.
	Lbs.	Lbs.
Cottonseed, crude.....	713,676,902	118,159,428
Cottonseed, refined.....	611,915,608	422,335,138
Peanut, virgin and crude.....	6,719,545	2,268,982
Peanut, refined.....	3,188,639	2,286,223
Cocconut, or copra, crude.....	84,474,078	174,798,817
Cocconut, or copra, refined.....	78,289,535	17,712,337
Corn, crude.....	32,618,347	11,556,733
Corn, refined.....	28,247,174	12,325,083
Soya-bean, crude.....	5,230,680	12,574,161
Soya-bean, refined.....	1,735,802	2,870,772
Olive, edible.....	6,113,680	6,113,680
Olive, inedible.....	16,000	1,491,333
Sulphur oil or olive foots.....		8,471,173
Palm-kernel, crude.....		13,572,455
Palm-kernel, refined.....	3,257,256	1,195,913
Rapeseed.....	5,783,419	5,783,419
Linseed.....	182,227,710	140,840,386
Chinese wood or tung.....	29,398,429	29,398,429
Chinese vegetable tallow.....	2,422,514	2,422,514
Castor.....	17,021,780	14,347,277
Palm.....	52,579,213	52,579,213
All other.....	1,467,610	20,237,965

ANIMAL FATS.

Lard, neutral.....	10,992,150	4,174,186
Lard, other edible.....	462,148,749	69,901,746
Tallow, edible.....	11,342,348	5,161,199
Tallow, inedible.....	109,829,056	99,591,586
Neatsfoot oil.....	1,563,522	1,912,380

GREASES.

White.....	18,668,094	11,362,547
Yellow.....	21,567,214	12,183,156
Brown.....	12,163,725	13,756,999
Bone.....	6,324,770	1,994,576
Tankage.....	13,857,694	4,064,358
Garbage or house.....	22,628,510	15,628,708
Wool.....	2,726,518	4,291,000
Recovered.....	690,414	794,476
All other.....	4,149,608	2,541,983

OTHER PRODUCTS.

Lard compounds and other lard substitutes.....	316,800,537	31,670,056
Hydrogenated oils.....	171,997,481	15,976,381
Stearin, vegetable.....	5,704,265	3,260,118
Stearin, animal, edible.....	37,296,542	4,953,519
Stearin, animal, inedible.....	4,517,975	3,446,588
Oleo oil.....	11,480,197	8,107,873
Lard oil.....	6,390,037	5,691,194
Tallow oil.....	2,046,639	1,865,459
Fatty acids.....	36,782,510	8,425,428
Fatty acids, distilled.....	9,558,343	2,256,729

Red oil.....	11,656,614	6,689,304
Stearic acid.....	9,031,568	5,694,480
Glycerin, crude 80% basis.....	35,987,468	14,170,434
Glycerin, dynamite.....	16,587,349	9,619,576
Glycerin, chemically pure.....	17,935,915	6,191,411
Cottonseed foots, 50% basis.....	80,443,114	85,106,790
Cottonseed foots, distilled.....	22,254,962	6,396,508
Other vegetable oil foots.....	11,769,262	3,134,772
Other vegetable oil foots, distilled.....	756,766	1,465,351
Acidulated soap stock.....	22,803,806	19,741,842
Miscellaneous soap stock.....	266,254	417,501

HAUGEN BILL PASSES HOUSE.

The Haugen bill, providing for a tax of 10 cents a pound on cooking compounds made and colored in imitation of butter, was passed by the House of Representatives during the week by a vote of 225 to 74 without amendment. It is provided, that it is not to go into effect until six months after enactment.

This bill has been endorsed by the Institute of Margarine Manufacturers and by the butter interests. It will not injure any bona fide oleomargarine manufacturers or manufacturers of cooking compounds.

CRUDE OIL QUALITY LOWER.

(Special Report to The National Provisioner from the Fort Worth Laboratories.)

Ft. Worth, Tex., Jan. 15, 1930.—Operating efficiency of the mills seem to have reached a fairly constant level, both as regards extraction and separation. The oil content of the late seed continues at a high level at some points. At other points there has been a decided drop in the oil content. The oil being produced is gradually becoming lower in quality.

As a result of investigations made at a number of oil mills, it seems possible that a considerable amount of oil is being injured in quality by the method of handling the meats before crushing, and the resultant oil. This deterioration in quality results in the mills not receiving thousands of dollars in premiums on their oil which they could obtain by proper operation.

SEED ANALYSIS.

	Yield 100 lbs.—	Waste.
	Moisture.	Moisture in Seed.
Av. all samples.....	8.35	4.29
Best sample av.....	8.11	4.17
Lowest sample av.....	10.72	4.02
Av. same mo. last year.....	9.41	4.22
Annual av. last year.....	8.88	4.31

CRUDE OIL.

	Refining Loss.	Color Red.	Acid Free.
Average all samples.....	8.1	6.1	1.1
Best sample average.....	8.4	4.2	1.0
Lowest sample average.....	8.9	7.0	1.3
Av. same month last year.....	7.7	5.9	1.0
Annual average last year.....	8.5	6.2	1.3

CAKE AND MEAL.

	Mols. Ammo-Produre. nla.	Pro. teins.	Stand. Oil. ard.
Av. all mills.....	7.46	8.32	42.81
Best av. result.....	8.13	8.32	42.74
Worst av. result.....	6.80	8.27	42.53
Av. this mo. last yr.....	7.61	8.26	42.47
Annual av. last year.....	7.57	8.24	42.36

HULLS.

	Whole Seeds and Meats.	Oil in Hells.	Total Oil.	\$ Loss Per T. of Standard.	Standard.
Av. all mills.....	0.08	0.70	0.76	0.10	2.08
Best av. result.....	0.02	0.39	0.42	0.00	1.12
Worst av. result.....	0.00	1.12	1.17	0.27	3.12
Av. this month last yr.....	0.13	0.69	0.70	0.12	2.11
Annual av. last year.....	0.06	0.67	0.71	0.08	1.80

The Blanton Company

ST. LOUIS
Refiners of

VEGETABLE OILS

Manufacturers of
SHORTENING
MARGARINE

Vegetable Oil Markets

WEEKLY REVIEW

Market Moderately Active—Prices Irregular—Undertone Steady—Crude Holding—Cash Demand Quiet—Sentiment Divided—Lard Stronger.

Cotton oil futures on the New York Produce Exchange the past week backed and filled over a moderate range. After displaying a lower tendency on light scattered selling and liquidation, influenced by weakness in cotton and lard, the market recovered most of the losses on profit taking and running in of shorts, on a distinctly better tone in the lard market.

The volume of trade was not very large, and the market congested easily either way under moderate professional operations. The undertone, as a whole, was steady, due somewhat to a lack of pressure of crude or seed from the South. This made for limited hedge pressure. At the same time, buying power was limited and did not follow the rallies. This created a tendency on the part of the ring element to take moderate profits either way.

In a general way, there was little or no new feature within the oil market itself. This made for a situation where outside developments were tending to shape prices. The crude markets moved very well, but consuming demand was quiet. Liquidation in the March delivery was very mild, and while partly outright, the bulk of the long liquidation in this position was in the way of transferring interest to the later positions, the discount widening slightly to about 45 points under July.

Commission house trade was on both sides of the market, while ring sentiment was more divided. At no time was there any outstanding feature to the operations. Prices moved rather sharply both ways at times on relatively small orders. This situation reflected more or less the pit conditions, and it took but little to swing the local element from one side to the other.

Lard Market Stronger.

In several quarters there was a tendency to go slow, pending develop-

ments, and while some regarded oil prices as extremely reasonable at these levels, nevertheless they saw sufficient edible fats available to supply the demands for some little time to come.

Some were awaiting the January statistics, due the early part of the coming week. Others remained bearish believing that there was not sufficient buying power of a speculative nature to maintain values. At the same time they figured on hand to mouth buying of actual oil until the business atmosphere clears.

The lard situation underwent a change for the better. The market was on the upgrade most of the week. At Chicago, lard stocks at the end of January, totaled 31,101,000 lbs., against 73,124,000 lbs. the same time last year. The lard supplies at 11 leading western packing points at the end of January were 44,792,179 lbs., compared with

92,141,436 lbs. the same time a year ago.

The latter feature, together with the possibility of moderate hog marketings for the next two months, appeared to have attracted more attention to the constructive side of lard, and the betterment in the market was more or less responsible for the rallying tendencies in oil.

In the Southeast crude oil sold at 7¼c and 7½c during the week, although reports indicated only moderate quantities were coming out. There appeared to have been little business in the Valley at 7¼c bid, with mills holding for better levels. In Texas, the crude markets were more or less nominal, and were quoted at 7½c. There was little or no indication of any material pressure of seed on the market the past week, and while some still look for seed liquidation sooner or later, others are becoming skeptical as to whether or not there is considerable speculatively held seed.

The weakness in the cotton markets and the moderate prices prevailing will result in a reduction in the cotton acreage some believe. This may cut considerable figure a little later on. Rainy weather continued over the belt, with warmer temperatures, so that the ground should be in good shape for the new crop, although reports indicate that climatic conditions have delayed field work to some extent. The weekly weather report said that some field work was done in western Texas, but elsewhere in the Cotton Belt operations were practically at a standstill because of the wet weather.

COTTONSEED OIL—Market transactions at New York:

Friday, January 31, 1930.

	—Range—		—Closing—	
	Sales.	High. Low.	Bid.	Asked.
Spot			845 a
Feb.			840 a
Mar.	100	878 878	878 a	880
April			880 a	898
May	300	898 896	898 a
June			895 a	905
July			920 a	923
Aug.			926 a	935
Sept.			935 a	940
Total sales, including switches, 400				

SOUTHERN MARKETS

(Special Wire to The National Provisioner.)

New Orleans, La., Feb. 6, 1930.—Cotton oil market ruled steadier and higher on account of the advance in lard. Limited offerings of crude prime bleachable held firmly at 8½c loose, New Orleans. Texas crude can be sold in moderate quantities at 7¼c; Valley, 7½c. Current production evidently exceeds sales and will doubtless be increased as speculative holdings of seed reach the mills. However, there is very little momentum to the market, as buyers still doubt the probability of a large cotton acreage decrease.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Feb. 6, 1930.—Crude oil very dull at 7¼@7½c; 41 per cent protein cottonseed meal, \$32.75; loose cottonseed hulls, \$5.50@6.00. Weather clear and pleasant.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Feb. 6, 1930.—Prime cottonseed, nominal; prime crude oil, 7¼c; 43 per cent cake and meal, \$38.50; hulls, \$12.00; mill run linters, 2½@3½c.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company

Chicago, Illinois

HAMMOND'S
Mistletoe
MARGARINE

The Last Word in the Margarine Business

THE DOERING CONTINUOUS WORKER for the Margarine plant brings to you the greatest savings, convenience and economies that have ever been applied to this line of work.

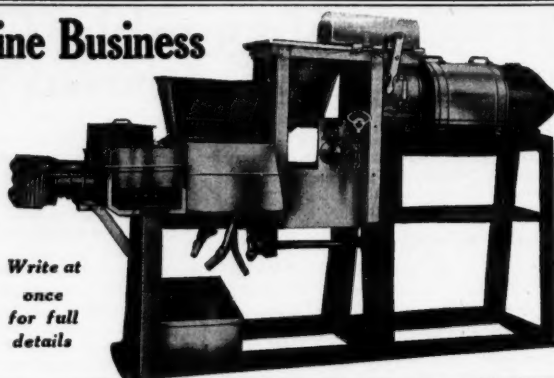
It is truly the last word in the margarine business.

It does away with table workers, requires less labor, is more sanitary, makes a better product and has a capacity of 7,000 lbs. an hour. Already installed by prominent packers.

C. Doering & Son

1375-9 W. Lake St.
Chicago

Ask about our New Tierce Emptying Machine



Write at
once
for full
details

bbls. Prime Crude S. E. 7½ Bid.

Saturday, February 1, 1930.

Spot	845 a	875
Feb.	840 a	875
Mar.	878 a	882
April	885 a	900
May	400 900 900	900 a 902
June		903 a 905
July	922 a	925
Aug.	930 a	936
Sept.	937 a	942

Total sales, including switches, 600
bbls. P. Crude S. E. 7½ Bid.

The Edward Flash Co.

17 State Street
NEW YORK CITY

Brokers Exclusively
ALL VEGETABLE OILS
In Barrels or Tanks
COTTON OIL FUTURES
On the New York Produce Exchange

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

PURITAN, Winter Pressed Salad Oil
BOREAS, Prime Winter Yellow
VENUS, Prime Summer White
STERLING, Prime Summer Yellow
WHITE CLOVER Cooking Oil
MARIGOLD Cooking Oil
JERSEY Butter Oil
MOONSTAR Coconut Oil
P & G SPECIAL (hardened) Coconut Oil

General Offices:

CINCINNATI • OHIO

Cable Address: "Procter"

Monday, February 3, 1930.

Spot	845 a	875
Feb.	840 a	875
Mar.	100 877 877	875 a 878
April		875 a 895
May	2700 899 895	896 a
June		899 a 905
July	900 920 917	917 a 918
Aug.		925 a 930
Sept.	1500 935 934	934 a 934

Total sales, including switches, 5,200
bbls. P. Crude S. E. 7½ Bid.

Tuesday, February 4, 1930.

Spot	845 a	875
Feb.	840 a	875
Mar.	200 880 880	878 a 882
April		883 a 895
May	600 907 900	905 a 907
June		910 a 915
July	1000 924 923	925 a 927
Aug.		932 a 937
Sept.	600 937 937	940 a 943

Total sales, including switches, 2,400
bbls. P. Crude S. E. 7½ Sales.

Wednesday, February 5, 1930.

Spot	845 a	875
Feb.	840 a	890
Mar.	4100 886 885	885 a 888
April		890 a 905
May	1300 912 906	912 a
June		915 a 920
July	4400 932 930	933 a 935
Aug.		940 a 944
Sept.	2100 948 945	948 a

Total sales, including switches,
11,900 bbls. P. Crude S. E. 7½ Bid.

Thursday, February 6, 1930.

Spot	845 a	875
Feb.	840 a	875
Mar.	888 885	885 a 888
April		885 a 907
May	912 912	909 a 912
June		910 a 925
July	935 930	932 a 935
Aug.		940 a 943
Sept.	948 945	947 a 948

See page 40 for later markets.

COCOANUT OIL—Inactivity featured the market and the undertone was barely steady. Consumers were inclined to hold off pending developments, while a little pressure was in evidence, particularly on nearby stuff at the Coast. At New York, tanks were quoted at 7@7½c. At the Pacific Coast, tanks were quoted at 6½c.

CORN OIL—The market was quiet but very steadily held, although buying had been spasmodic recently. At New

York, prices quoted at 8c f.o.b. mills.

SOYA BEAN OIL—With consuming interest limited and the Oriental markets closed for holidays, the situation was more or less nominal in this market. Tanks at New York were quoted at 10@10½c; packages, 11@11½c; Pacific Coast tanks, 9c.

PALM OIL—An easier tone prevailed as a result of a limited demand and fairly liberal offerings. The tallow situation was being watched closely. At New York, spot Nigre casks were quoted at 6½@7c; shipment casks, 6.65@6.75c; spot Lagos casks, 7½c; shipment casks, 7¼c; 20 per cent soft oil casks, 7.25@7.35c.

PALM KERNEL OIL—Trade in this quarter was small in volume and the tone remained barely steady, although the trade was marking time. At New York casks were quoted at 8c; tanks, 7½c; bulk, 6½c.

OLIVE OIL—Demand was quiet, but the nearby situation was very steady owing to lack of pressure of offerings. Future shipments were in fair supply. At New York, spot foots were quoted at 7½c; shipment foots, 6½@7c, according to position.

RUBBERSEED OIL—Nominal conditions again prevailed with price quoted 9c for shipment.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal.

COTTONSEED OIL—Store oil demand was slow and the market barely steady, with prices quoted nominally ¼c over March. Southeast crude, 7½c sales; Valley, 7¼c bid; Texas, 7½c.

FAVORS OPEN TRADE METHODS.

T. J. Harrell, of Fort Worth, president of the Texas Cottonseed Crushers' Association, urged at the midseason meeting at Dallas, that the products of the membership be marked in an orderly and intelligent manner, and that market competition be always in the open where unfair buying and selling cannot exist.

Pointing to the fact that base prices cannot be tampered with, he urged the standardization of differentials and allowances so that everyone can know what everyone else is doing. "Any industry can cure itself of unfair methods," Mr. Harrell said, "by bringing prices and competitive efforts out into the open."

President Harrell was of the opinion that cottonseed would soon be bought on grade, based upon oil content.

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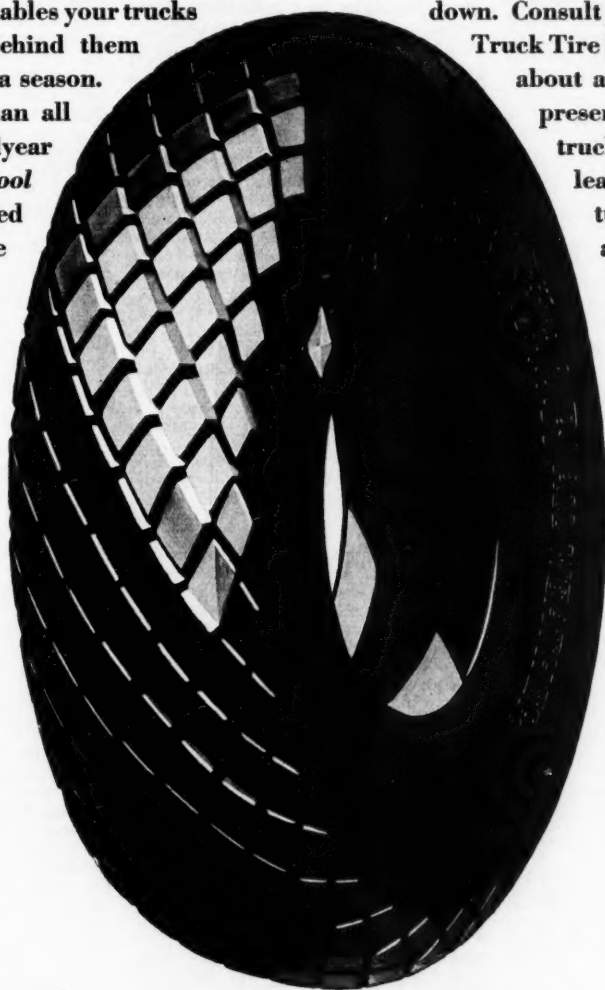
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GOOD YEAR

MORE TONS ARE HAULED ON GOODYEAR TIRES THAN ON ANY OTHER KIND

The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products are active and strong. There have been new highs for the move, with advancing hog prices, moderate arrivals, a better feeling generally and absorption by commission houses, packers and shorts. Cash trade is rather good.

Cottonseed Oil.

Cotton oil was fairly active and firmer the latter part of the week due to strength in crude, an upturn in lard buying, covering and limited hedge pressure. Cash trade is slow and cotton weak, checking rallies. Southeast Valley crude, 7½¢@7⅞¢; Texas, nominal.

Quotations on cottonseed oil at New York Friday noon were: Feb., \$8.40@8.90; March, \$8.80@8.86; April, \$8.88@9.08; May, \$9.10@9.14; June, \$9.12@9.25; July, \$9.33; Aug. \$9.38@9.45; Sept., \$9.48@9.50.

Tallow.

Tallow, extra, 7½¢@7⅞¢.

Stearine.

Stearine, oleo, 9¼¢.

FRIDAY'S GENERAL MARKETS.

New York, Feb. 7, 1930. — Lard, prime western, \$11.40@11.50; middle western, \$11.25@11.35; city, 10½¢@10¾¢; refined continent, 11¼¢; South American, 11½¢; Brazil kegs, 12½¢; compound, 10½¢.

SHORTENING AND OIL PRICES.

Prices of shortening and salad and cooking oils on Thursday, Feb. 6, 1930, based on sales made by member companies of the Shortening and Oil Division of the National Cottonseed Products Association, were as follows:

Shortening.

	Per lb.
North and Northeast:	
Carlota, 26,000 lbs.	@10¾
3,500 lbs. and up.	@11
Less than 3,500 lbs.	@11½
Southeast:	
3,500 lbs.	@10¾
Less than 3,500 lbs.	@11
Southwest:	
Carlota, 26,000 lbs.	@10¾
10,000 lbs. and up.	@10¾
Less than 10,000 lbs.	@11½
Pacific Coast:	@11½

Salad Oil.

	Per lb.
North and Northeast:	
Carlota, 26,000 lbs.	@10¾
5 bbls. and up.	@11
1 to 4 bbls.	@11½
South:	
Carlota, 26,000 lbs.	@10¾
Less than Carlota	@10¾
Pacific Coast:	@10¾

Cooking Oil—White.

¼¢ per lb. less than salad oil.

Cooking Oil—Yellow.

¼¢ per lb. less than salad oil.

NEW ORLEANS OIL MARKETS.

(Special Report to The National Provisioner.)

New Orleans, La., Feb. 3, 1930.—Market very quiet but exceedingly steady, almost firm, in the face of serious decline in cotton values and unsteady lard futures.

It will be difficult to hold cotton

values unless the Farm Board's selling agency, or the cooperatives, buy futures contracts.

At the high value of the past week, a fair quantity of crude changed hands, but on the decline, the largest proportion of sales was made in the Southeast.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Feb. 5, 1930.—Cotton seed was inactive on Wednesday's session. There is a noticeable increase in the disposition of holders in the country to liquidate stocks, and some improvement in movement to cash handlers. But sales so far, either into the futures or to cash handlers, who uniformly hedge purchases, have been insufficient in volume to take care of a rather steady buying interest at \$36.00 or a little above for the options February and beyond.

The products of seed, other than oil, are only negatively steady, but oil holds firm at 7½¢ level for crude. Sentiment is reported as at least favoring present levels. Cottonseed meal, lint and hulls, however, are moving in a narrow range, and somewhere around the lows of the season.

Cottonseed meal opened firm Wednesday, and traded up to \$33.50 for the options February and beyond. On the upturn, sellers became more interested, and the market gradually worked down to \$33.25, later to \$33.15, and finally to \$33.10 for March. July on the opening call sold up to \$33.75, but later lost most of the premium, and at the close was trading at \$33.25. Deliveries on February have totaled 600 tons so far, and these tenders have not been stopped readily.

Mill selling makes its appearance on all advances, and in the absence of trade buying in sufficient volume to take up the slack, dealers' hedges will continue to come into the futures, and traders feel that the market is in a trading range between the low of a few days back at \$32.75, and possibly \$34.00 as a top for the time being.

Foreign concentrates continue to be forced on the domestic markets in competition with meal, and while this product looks reasonable, there is apparently no export demand whatever, and undoubtedly considerable substitution is being practiced.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Feb. 6, 1930, show exports from that country were as follows: To England, 101,835 quarters; to the Continent, 16,603 quarters. Exports of the previous week were as follows: To England, 130,738 quarters; to the Continent, 40,666 quarters.

HULL OIL MARKET.

Hull, England, Feb. 6, 1930.—(By Cable).—Refined cottonseed oil, 30s; Egyptian crude cottonseed oil, 26s 6d.

CRUSHERS ACT ON TARIFF.

At the mid-annual meeting of the Texas Cottonseed Crushers Association, held in Dallas the middle of January, Congress was called on either to enact a protective tariff on foreign vegetable oil imports or to give the Philippine Islands independence, as a protection for Southern agriculture and industry.

It was pointed out that the United States receives enormous and unlimited imports of vegetable oils produced in tropical countries and that a great proportion of these oils are represented in coconut oil and dried copra. Much of these coconut products comes from the Philippines where the industry belongs largely to foreign interests, the natives being paid a low wage.

As a result of these imports Southern cotton oil and other domestic fat industries have been subjected to destructive competition to the extent that all fats are near to the pre-war price level, and at least 30 per cent below the average price level of all other commodities. The present price of cotton oil, the resolution states, is only 6½ cents per pound as against the five-year pre-war price average of 6 cents per pound, thus causing an unusual amount of seed to be taken back to the farms for feed.

The assistance of all Southern congressmen and senators is sought in securing this protection.

COTTONSEED PRODUCT EXPORTS.

Exports of cottonseed products for the four months ended November 30, 1929, with comparisons for 1928, are reported by the U. S. Census Bureau as follows:

	1929.	1928.
Oil, crude, lbs.	7,410,352	8,065,533
Oil, refined, lbs.	2,002,202	3,484,748
Cake and meal, tons	91,594	123,453
Linters, running bales	41,490	46,648

CHEROKEE CO. IN OKLAHOMA.

The Cherokee Cotton Oil Co. announces the removal of its general offices, effective February 1, 1930, to Ada, Oklahoma. They are at present located in the Geren Building, Fort Smith, Ark.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended February 1, 1930, were 3,349,000 lbs.; previous week, 4,699,000 lbs.; same week last year, 3,567,000 lbs.; from January 1 to February 1 this year, 18,989,000 lbs.; same period a year ago, 18,419,000 lbs.

Shipments of hides from Chicago for the week ended February 1, 1930, were 4,678,000 lbs.; previous week, 4,850,000 lbs.; same week last year, 3,722,000 lbs.; from January 1 to February 1 this year, 21,498,000 lbs.; same period a year ago, 21,618,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports for week ended Feb. 1, 1930:

Week ended:	New York.	Boston.	Phila.
Feb. 1, 1930	53,979	17,272	1,030
Jan. 25, 1930	17,530	7,188	319
Jan. 18, 1930	24,776	3,411
Feb. 2, 1929	7,827	9,573
Jan. 26, 1929	35,068	3,354
To date, 1930	140,000	29,224	5,060
To date, 1929	163,008	36,171

Hide and Skin Markets

Chicago.

PACKER HIDES—The withdrawal of buyers from all hide markets last week, following the unexpected replacement of hides and shoes on the free list, finally resulted in lower prices on the Chicago packer hide market. A good movement was effected early this week, at prices 1@1½c under those prevailing earlier, with the full decline established on native steers, butt brands and heavy Texas steers. All packers participated in the movement, which is thought to have totalled 100,000 hides, with possibly 10,000 more booked to tanning account. One packer moved a line of December-January hides, while the others sold mostly straight Januaries, dating into first few days of February in some instances. Stocks are now fairly well cleaned up, except for native steers, heavy native cows and light native cows, and buyers are bidding another ½c down on these at the moment. The hides at this season are about at the lowest point in quality of the year.

Spread native steers nominally 16½@17c. Heavy native steers moved in a small way, 3,000 selling early at 15c; buyers now bidding 14½c. Packers talking 14c for extreme native steers, with buyers ideas 13½c.

Butt branded steers sold at 14½c and Colorados moved in a fair way at 14c. Heavy Texas steers sold at 14½c. Light Texas steers quoted 13½c, nom. Extreme light Texas steers sold with branded cows at 12½c.

Heavy native cows have not yet moved and 12½@13c asked. Light native cows sold early at 13c; buyers bidding 12½c but unable to purchase at this price, so far. Branded cows moved in a good way at 12½c.

Native bulls quoted nominally around 10c; branded bulls around 8½@9c.

There was a good trade in the South American market, with the market called steady to strong as the week ends. Lower prices were established early, when Argentine frigorifico steers sold at \$38.50, equal to 16-15/16@17c, c.i.f. New York, as against \$40.50 paid previous week. Later, sales were made at \$39.00, equal to 17-3/16c, c.i.f. New York, for frigorifico steers.

SMALL PACKER HIDES—Interest has been lacking in the small packer hide market. Couple local killers still holding January hides and February take-off offered in some directions at 12½c for native all-weights and 12c for branded. Some trading will be necessary to definitely establish this market.

HIDE TRIMMINGS—Some trading reported in small packer hide trimmings at \$35.00 per ton, Chicago basis.

COUNTRY HIDES—Country market slow. Buyers willing to take on hides at prices reflecting the full decline in the packer market, but dealers claim they cannot afford to operate at those levels. All-weights quoted 10@10½c, according to average, selected, delivered. Heavy steers and cows slow and 10c, nom. Buff weights available at 10½c and good 25/45 lb. extremes at

12½c; buyers' ideas ½c less. Bulls 7c, selected, nom. All-weight branded 8½@9c, less Chicago freight.

CALFSKINS—Very little interest in packer calf at the moment. January calf quoted 19½@20c, northern basis, with offerings at the top figure not attracting much attention; last trading was at 21c for Decembers.

Several cars 10/15 lb. Chicago city calf sold early at 17c, and some 8/10 lb. moved at 18½c; straight weights 17@17½c, nom. Mixed cities and countries around 15@16c; straight countries 14@14½c.

KIPSKINS—Couple big packers moved kipskins quietly, understood to have been at 18½c for northern natives, 16½c for over-weights and 14c for branded.

Chicago city kips sold early at 16½c, and buyers talking ½c lower. Mixed cities and countries around 14½@15c; straight countries 13@13½c.

Packer regular slunks last sold at \$1.25, and hairless at 30c, flat.

HORSEHIDES—Market dull and easy. Choice city renderers, with manes and tails, quoted \$4.50@4.75. Mixed city and country lots have sold at \$3.95 and generally quoted \$3.75@4.25, flat, based on 10 per cent No. 2's, with excess No. 2's at \$1.00 less.

SHEEPSKINS—Dry pelts 14@15c per lb. Last trading in big packer shearlings was at \$1.05 for a lot running 35 per cent No. 2's; quoted \$1.20 last paid for straight No. 1's and 90c for No. 2's, with some outside lots sold at a trifle less. Pickled skins continue easy, with last trading in big packer production at \$6.25 for February skins, and one packer offering a car at \$6.50 at Chicago. Small packer December-January skins have sold at \$6.00 and buyers' ideas 25c lower. One lot of small packer February wool pelts, all heavies, sold at \$1.40. Country pelts last reported sold at 90c.

PIGSKINS—Several cars No. 1 pigskin strips reported at 7c, Chicago basis. Frozen gelatine stocks quoted around 5½c, frozen 4½c.

New York.

PACKER HIDES—Market nominally lower, in sympathy with the western market. Couple packers still holding January hides and market quoted nominally on parity with Chicago prices.

COUNTRY HIDES—Trading slow in the country market, collectors finding it hard to operate at the present price levels. Good extremes nominally around 12@12½c, buff-weights 10@10½c.

CALFSKINS—Market weaker in sympathy with the decline in the hide market; dealers and tanners at a stand-off at the moment. Bidding \$1.70 for 5-7's, and \$2.15@2.20 for 7-9's. Some-bids reported from abroad but at lower prices. The 9-12's are quoted around \$2.60@2.70, nom.

New York Hide Exchange Futures.

Saturday, Feb. 1, 1930—Close: Feb. 13.80n; Mar. 13.95n; Apr. 14.05n; May 14.20n; June 14.35n; July 14.55n; Aug. 14.70n; Sept. 14.90n; Oct.

15.00n; Nov. 15.15n; Dec. 15.25@15.30 sales; Jan. 15.40n. Sales 34 lots.

Monday, Feb. 3, 1930—Close: Feb. 14.00b; Mar. 14.05n; Apr. 14.10n; May 14.20@14.35; June 14.40n; July 14.60n; Aug. 14.80n; Sept. 15.00@15.05; Oct. 15.10n; Nov. 15.25n; Dec. 15.40@15.45; Jan. 15.50n. Sales 16 lots.

Tuesday, Feb. 4, 1930—Close: Feb. 14.00b; Mar. 14.05n; Apr. 14.10n; May 14.20b; June 14.40n; July 14.60n; Aug. 14.80n; Sept. 15.05 sale; Oct. 15.15n; Nov. 15.25n; Dec. 15.35@15.45; Jan. 15.50n. Sales 17 lots.

Wednesday, Feb. 5, 1930—Close: Feb. 14.00b; Mar. 14.10n; Apr. 14.15n; May 14.25@14.35; June 14.45n; July 14.65n; Aug. 14.85n; Sept. 15.05b; Oct. 15.15n; Nov. 15.25n; Dec. 15.35@15.45; Jan. 15.50n. Sales 17 lots.

Thursday, Feb. 6, 1930—Close: Feb. 13.90n; Mar. 13.95n; Apr. 14.00n; May 14.15; June 14.35n; July 14.55n; Aug. 14.75n; Sept. 14.92@14.99; Oct. 15.10; Nov. 15.20; Dec. 15.30@15.40; Jan. 15.45. Sales 29 lots.

Friday, Feb. 7, 1930—Close: Feb. 13.90n; Mar. 13.95n; Apr. 14.00n; May 14.15b; June 14.35n; July 14.55n; Aug. 14.75n; Sept. 14.95b; Oct. 15.10n; Nov. 15.25n; Dec. 15.35b; Jan. 15.50n.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended February 7, 1930, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Feb. 7.	Prev. week.	Cor. week, 1929.
Spr. nat. str.	16½@17	17½@18½n	@19n
Hvy. nat. str.	@15	15½@16½	@16½ax
Hvy. Tex. str.	@14½	15	@16ax
Hvy. butt brand'd str.	@14	15	@16ax
Hvy. Col. str.	@14½	14	@16
Ext-light Tex. str.	@12½	12½@13½	@14
Brnd'd cows.	@12½	12½@13½	@14
Hvy. nat. cows	12½@13	12½@13½	@15ax
Li. nat. cows	@13	13	@14
Nat. bulls.	@10n	10	@10½n
Brnd'd bulls.	8½@9n	8½@9½	@9½
Calfskins	19½@20n	@21n	@22
Kips, nat.	@18½	@20n	@20ax
Kips, ov-wt.	@18½	@18n	@17ax
Kips, brand'd.	@14	@16n	@16ax
Slunks, reg.	@1.25	@1.25	@1.30
Slunks, hris.	@30	@30	@40

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

Nat. all-wts.	@12½ax	12½@13½n	@14
Brnd'd.	@12ax	12	@13
Nat. bulls.	@8n	9	@9n
Brnd'd bulls.	@8n	8½@9n	@9n
Calfskins	@17½n	18	@19
Kips	@16½	17	@17n
Slunks, reg.	@1.00	@1.00	@1.10
Slunks, hris.	@25n	20	@25n

COUNTRY HIDES.

Hvy. steers.	@10n	10½@11	11½@12n
Hvy. cows.	@10n	10½@11	11½@12n
Buffs	@10	11	@11½
Extremes	@12	13	@14ax
Bulls	@7n	7	@9½
Calfskins	@14	@14½	@15n
Kips	@13½	@14n	@14n
Light calf.	1.10@1.20	1.10@1.20	1.00@1.10
Deacons	1.10@1.20	1.10@1.20	1.00@1.10
Slunks, reg.	@75	60	@75
Slunks, hris.	@10n	5	@10n
Horsehides	3.75@4.75	4.00@5.50	4.00@5.50
Hogskins	@55	55	@60

SHEEPSKINS.

Pkr. lambs.	1.25@1.50	1.25@1.37½	2.60@3.30
Sm. pkr.			
Lambs	1.10@1.35	1.00@1.25	2.50@2.75
Pkr. shearings	1.20	90	@1.20
Dry pelts	14	15	23

HIDE CELLAR TEMPERATURES.

What are the temperature requirements in the hide cellar? How do temperatures affect shrinkage? Ask the "Packer's Encyclopedia," the meat packer's guide.

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., Feb. 6, 1930.

CATTLE — Compared with a week ago: Better grades fed steers, 25@50c higher on forced market, weighty kinds showing most upturn; lower grades, steady to 25c lower, very weak, uneven and undependable; starvation runs the main stimulus in forcing better grades higher, shipper competition and a program of substitution featuring the market in face of very depressed dressed beef trade; all she stock unevenly lower, mostly 25@50c; bulls, 25c lower; vealers, 50@1.50 lower, light kinds showing most decline; replacement cattle, 25c off. Extreme top steers, \$15.50; numerous loads weighty bullocks, \$13.50 @15.00, with rough kinds of big weight down to \$12.00 and below; bulk steer crop, \$11.00@13.50, a sizable sprinkling \$9.75@10.75, this range including low qualified steers scaling up to 1,200 lbs. She stock trade lowest in months; general undertone entire market dull at close despite supply shrinkage; most fat cows now selling at \$7.00@8.00; strictly choice koshers, around \$9.25@9.50; cutters, \$5.75@6.00; low cutters, \$5.00@5.25; light vealers, \$10.50@12.00, with 120- to 140-lbs., \$12.50@14.00.

HOGS — Hog prices advanced to new high level for the season during the week, the top touching \$10.70; reduction in receipts principally responsible for week's advance. Compared with week ago: Today's quotations, 25@35c higher, light lights and pigs selling fully 50c higher than at close of last week. Today's top, \$10.70; bulk 160- to 230-lbs., \$10.45@10.65; 240- to 270-lbs., \$10.30@10.45; 280- to 300-lbs., \$10.10@10.35; good to choice 130- to 150-lbs., \$9.75@10.50; pigs, \$9.00@10.00, few up to \$10.25; bulk packing sows, \$8.50@9.00, few up to \$9.25.

SHEEP — Liberal marketing, particularly of weighty lambs, and congested

dressed lamb trade bearish factors on unevenly lower sheep and lamb market. Compared with one week ago: Light lambs, 25c to mostly 50c lower, weighty above 90 lbs., \$1.00@1.50 lower; yearlings, \$1.00 or more lower; fat ewes, 25@50c off. Late sales light lambs, \$11.75@12.25; top, \$12.60; early top, \$12.90; heavies, mostly \$10.50@11.25 late; yearlings, \$8.50@10.00; choice 80 lbs. early, \$10.75; fat ewes, \$5.50@6.50; early top, \$6.75.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Feb. 6, 1930.

CATTLE — Desirable grades of medium weight and heavy fed steers met a fairly broad demand and are selling at mostly 25c higher prices, with some sales as much as 50c over a week ago. Better grades of lightweight steers and yearlings held about steady, but short feds of all weights were in liberal supply and are mostly 25c lower. All classes of fat she stock declined 25@50c, while cutter cows are weak to 25c off. Choice mixed yearlings and best medium weight fed steers reached \$14.00 for the week's top. Most of the fed offerings cashed from \$10.50 @12.25, with a few at \$13.00@13.50. Medium bulls are around 50c lower, and vealers are 50c@1.00 off, with few above \$12.50 at the close.

HOGS — An extremely uneven trade featured the hog market, and after frequent sharp price alterations final prices are mostly 15@20c higher for the week. The week's top was \$10.50 on Tuesday, but at the close choice 215-lb. to 225-lb. weights went at \$10.35. All interests were good buyers on the closing session at the advance. Packing grades are 10@15c over a week ago at \$8.00@8.75.

SHEEP — Heavy fat lambs have been under extreme pressure during the

week and closing values are from 75c@ \$1.25 lower. Lighter weights scaling from 90 lbs. down sold to better advantage and are generally 25@50c below last Thursday. Shippers paid \$12.15 on Wednesday for the week's top, but at the close best lightweights stopped at \$11.85. Desirable weights ranged from \$11.00@11.90, while heavies sold from \$10.00@11.00. Mature classes are 15@25c off, with fat ewes selling from \$6.00 down.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Feb. 6, 1930.

CATTLE — Light receipts locally and at other principal markets, coupled with improved demand from order buyers, furnished strength to the market on fed steers and yearlings. Weighty steers and medium weights show the most advance, with the week's upturn measuring 25@50c. Yearlings and light steers are steady to 25c higher for the week, better grades up most. She stock closed steady to 25c lower, heifers showing the full decline. Bulls are unchanged, and vealers strong to 50c higher. Weighty steers averaging 1,304 lbs. earned \$14.00, and light steers, \$14.50.

HOGS — Liberal receipts have been the outstanding feature in the hog division. Market has been somewhat irregular, but general change has been in the way of betterment. Comparisons Thursday with Thursday show values 25@35c higher, Thursday's top reached \$10.15, while bulk 160- to 280-lb. weights cashed at \$10.00@10.10; 280- to 300-lb. averages, \$9.75@10.00; packing sows, \$8.35@8.60.

SHEEP — Burdensome receipts, both here and elsewhere, resulted in a sharply lower trend to all classes, interest has been chiefly for light lambs, and these are 50c lower, while weighty lambs are off as much as \$1.00. Matured sheep declined 25@50c. On Thursday, bulk fed woolled lambs, 85 to 94 lbs., reached \$11.00@11.75; top, \$11.75, with weighty lambs over the 100-lb. av-

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erage noted downward to \$10.00 and a little under. Good and choice slaughter ewes were quoted \$5.00@5.75.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Feb. 6, 1930.

CATTLE—Despite unusually light receipts, the general trend of cattle prices was lower. Compared with one week ago: Steers, steady to 25c lower; mixed yearlings, heifers and cows, 25c lower, with some heifers down more; cutters and low cutters, steady; bulls, 25@50c lower; good and choice vealers, 50@75c lower. Tops for week: 1,360-lb. matured steers, \$12.90; 860-lb. yearlings, \$12.85; 519-lb. heifers, \$12.25; cows and sausage bulls, \$9.00; vealers, \$15.50.

HOGS—Swine prices reached the highest levels since last September, with top for the week at \$10.90. Some reductions were effected later, with a net gain for the week of 25@35c. Top on Thursday was \$10.75; bulk 160- to 250-lb., \$10.35@10.65; packing sows, \$8.50 @8.65.

SHEEP—Fat lamb prices dropped off 25@50c, some heavies off more. Top to shippers Thursday was \$12.50 for 83-lb. weights, with bulk scaling over 87 lbs. at \$11.25@11.50. Throwouts earned \$9.00@9.50; fat ewes, \$5.00@6.25.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Feb. 5, 1930.

CATTLE—Reduced loadings following last week's sharp declines resulted in a slow steady market compared with the close of last week on most classes of slaughter stock. One exception to this rule was in the case of steers and yearlings, which under very meager supplies, appeared strong to in spots 25c higher. The best of these turned at \$11.00@11.50, the bulk at \$9.75@10.75. She stock again moved very slowly, fat cows largely at \$6.25@7.50, heifers from \$7.50@8.75, cutters and low cutters from \$5.00@5.75. Bulls worked 25@50c lower, bulk finishing from \$7.50@8.00, while vealers on a \$1.00 break wound up mostly at \$11.50@12.00 today.

HOGS—As compared with a week ago, the general hog market is unevenly steady to 10c lower. Bulk of the desirable 160- to 230-lb. weights sold at \$10.00@10.10, with 230- to 260-lb. weights at \$9.75@10.00 and 260- to 325-lb. weights at \$9.50@9.75. Sows sold at \$8.00@8.50 or better, with pigs and light lights at \$10.00.

SHEEP—Fat lambs were unevenly 50@75c lower, placing bulk of the good and choice kinds on an \$11.25@11.50 basis. Fat ewes also showed some decline, selling mostly from \$5.00@6.00.

SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Feb. 6, 1930.

CATTLE—Moderate offerings stimulated beef steer and yearling trade sufficiently to bring strong to 25c higher prices for the week. Quality generally continued plain. A limited contingent sold above \$13.00. Good to

choice yearlings stopped at \$14.25; 1,550-lb. bullocks reached \$12.50, and most grain feds turned at \$10.75@12.25. Only minor net variations developed in fat she stock trade. Short fed 780-lb. heifers brought \$11.70, and beef cows bulked at \$7.00@8.25. Vealers showed some weakness and selects reached \$12.50 late. Bulls ruled weak to 25c lower, and medium grades brought \$7.75@8.00 mainly.

HOGS—Average values stood around 25c higher, with the late top \$10.15 for the 200- to 230-lb. butchers, while top for the week reached \$10.25, highest since last September. Desirable 170- to 260-lb. weights sold largely at \$9.85 @10.10, and 260- to 320-lb. averages made \$9.60@9.85, with a few big weights down to \$9.35. Packing sows bulked at \$8.35@8.60, and best lights were quotable around \$8.75.

SHEEP—Uneven sharp reductions featured the fat lamb trade, with light to medium weights 25@35c lower, and others 50@75c off. The late bulk of 80- to 90-lb. woolskins made \$11.65 down, and heavier kinds dropped down around \$10.35. Fat ewes took full 25c losses and topped at \$5.85.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Feb. 1, 1930, with comparisons:

At 20 markets:	Cattle	Hogs	Sheep.
Week ended Feb. 1.....	201,000	865,000	333,000
Previous week	214,000	883,000	331,000
1929	193,000	891,000	280,000
1928	234,000	979,000	280,000
1927	225,000	949,000	274,000

At 11 markets:	Hogs.
Week ended Feb. 1.....	783,000
Previous week	812,000
1929	608,000
1928	809,000
1927	506,000
1926	650,000

At 7 markets:	Cattle	Hogs	Sheep.
Week ended Feb. 1.....	148,000	708,000	264,000
Previous week	147,000	735,000	259,000
1929	144,000	534,000	209,000
1928	172,000	756,000	206,000
1927	169,000	500,000	207,000
1926	182,000	572,000	210,000

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers, week ended Jan. 30, 1930, with comparisons, as reported by the Dominion Live Stock Branch:

BUTCHER STEERS.

	1,000-1,200 lbs.	Week ended Jan. 30.	Prev. week.	Same week 1929.
Toronto	\$10.50	\$10.50	\$10.50	\$10.50
Montreal	10.00	10.00	10.00	10.00
Winnipeg	10.50	10.50	10.50	10.50
Calgary	10.00	10.00	10.00	10.00
Edmonton	8.50	8.50	8.50	8.50
Prince Albert	8.75	8.75	8.75	8.75
Moose Jaw	10.00	10.00	10.00	10.00
Saskatoon	8.50	8.50	8.50	8.50

VEAL CALVES.

	1,000-1,200 lbs.	Week ended Jan. 30.	Prev. week.	Same week 1929.
Toronto	\$17.50	\$17.50	\$17.50	\$17.50
Montreal	15.00	15.00	15.00	15.00
Winnipeg	16.00	16.00	16.00	16.00
Calgary	13.00	13.00	13.00	13.00
Edmonton	13.00	13.00	13.00	13.00
Prince Albert	13.00	13.00	13.00	13.00
Moose Jaw	13.00	13.00	13.00	13.00
Saskatoon	12.00	12.00	12.00	12.00

SELECT BACON HOGS.

	Week ended Jan. 30.	Prev. week.	Same week 1929.
Toronto	\$15.00	\$14.25	\$11.50
Montreal	13.75	13.75	11.15
Winnipeg	13.75	12.75	10.25
Calgary	13.50	12.35	10.50
Edmonton	13.35	12.35	10.35
Prince Albert	13.65	12.55	10.05
Moose Jaw	13.75	12.75	10.15
Saskatoon	12.65	12.65	10.05

GOOD LAMBS.

	Week ended Jan. 30.	Prev. week.	Same week 1929.
Toronto	\$13.00	\$14.00	\$14.75
Montreal	11.00	11.00	11.00
Winnipeg	11.50	12.25	13.50
Calgary	11.00	11.00	12.00
Edmonton	11.50	11.50	12.50
Prince Albert	11.00	10.50	12.00
Moose Jaw	11.00	10.50	12.00
Saskatoon	11.00	10.50	12.00

U. S. INSPECTED HOG KILL.

Hogs slaughtered under federal inspection at nine centers during the week ended Friday, Jan. 31, 1930:

	Week ended Jan. 31.	Prev. week.	Cor. week, 1929.
Chicago	194,639	186,087	148,428
Kansas City, Kan.	81,870	69,734	75,265
Omaha	90,421	78,076	51,354
*St. Louis	71,117	58,349	58,328
Sioux City	61,490	58,704	46,569
St. Paul	78,116	63,151	50,136
St. Joseph, Mo.	29,530	25,134	20,201
Indianapolis	46,244	39,362	50,451
New York and J. C. ..	39,591	41,596	39,114

*Includes East St. Louis, Ill.

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SERVICE AND SATISFACTION

Chicago, Ill.	Detroit, Mich.	Louisville, Ky.	Omaha, Nebr.
Cincinnati, Ohio	Indianapolis, Ind.	Montgomery, Ala.	St. Louis, Mo.
Dayton, Ohio	Lafayette, Ind.	Nashville, Tenn.	Sioux City, Iowa
	Washington, D. C.		

RECEIPTS AT CENTERS

SATURDAY, FEBRUARY 1, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	200	15,000	4,000
Kansas City	350	1,500	
Omaha	300	8,500	
St. Louis	50	7,000	800
St. Joseph	100	2,500	2,000
St. Paul	100	9,000	1,500
St. Paul	200	1,500	2,500
Oklahoma City	100	1,200	
Fort Worth	150	300	200
Denver	225	975	2,200
Louisville	100	300	
Wichita	100	1,200	100
Indianapolis	100	3,000	500
Pittsburgh	100	800	100
Cincinnati	200	700	100
Buffalo	100	500	300
Cleveland		200	
Toronto			

MONDAY, FEBRUARY 3, 1930.

Chicago	17,000	65,000	22,000
Kansas City	16,000	14,000	11,000
Omaha	7,500	18,000	16,000
St. Louis	3,500	15,000	800
St. Joseph	3,000	5,000	8,000
St. Paul	4,000	11,500	7,500
St. Paul	3,700	18,500	9,700
Oklahoma City	1,500	1,500	200
Fort Worth	2,500	1,600	1,800
Milwaukee	300	2,600	100
Denver	2,500	6,300	8,500
Louisville	200	400	
Wichita	2,300	3,600	600
Indianapolis	800	3,000	200
Pittsburgh	900	3,500	2,600
Cincinnati	1,000	1,600	100
Buffalo	1,800	6,900	6,600
Cleveland	1,000	3,600	2,000
Nashville	100	300	100
Toronto	1,300	700	200

TUESDAY, FEBRUARY 4, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	5,000	37,000	15,000
Kansas City	7,000	10,000	7,500
Omaha	5,500	27,000	14,000
St. Louis	2,800	12,500	2,500
St. Joseph	1,700	4,500	7,000
St. Paul	2,000	18,000	4,300
St. Paul	2,000	9,000	1,500
Oklahoma City	600	400	200
Fort Worth	1,500	1,200	700
Milwaukee	800	3,000	300
Denver	500	2,600	3,200
Louisville	400	300	
Wichita	400	2,300	300
Indianapolis	1,000	7,000	600
Pittsburgh	100	600	300
Cincinnati	400	2,800	200
Buffalo	100	700	
Cleveland	300	700	1,000
Nashville	200	200	
Toronto	700	1,200	200

WEDNESDAY, FEBRUARY 5, 1930.

Chicago	7,500	31,000	13,000
Kansas City	5,000	11,000	6,000
Omaha	5,000	25,000	7,000
St. Louis	2,000	12,500	1,500
St. Joseph	1,000	5,500	6,000
St. Paul	2,000	17,500	4,500
St. Paul	2,500	18,500	1,000
Oklahoma City	700	1,400	300
Fort Worth	1,500	600	400
Milwaukee	500	1,000	300
Denver	500	3,000	2,800
Louisville	100	300	
Wichita	400	2,200	500
Indianapolis	1,000	5,000	600
Pittsburgh		3,300	600
Cincinnati	400	1,300	400
Buffalo		100	800
Cleveland	400	1,900	1,400
Nashville		300	
Toronto	400	900	300

THURSDAY, FEBRUARY 6, 1930.

	Cattle.	Hogs.	Sheep.
Chicago	4,000	40,000	14,000
Kansas City	1,800	5,000	10,000
Omaha	3,000	13,000	15,000
St. Louis	1,500	12,000	800
St. Joseph	900	5,000	6,000
St. Paul	1,500	11,500	7,500
St. Paul	2,300	9,500	1,700
Oklahoma City	400	1,000	200
Fort Worth	1,300	1,000	1,300
Milwaukee	400	1,400	200
Denver	200	3,300	2,900
Louisville	200	300	
Wichita	300	1,600	400
Indianapolis	400	4,000	300
Pittsburgh		1,000	200
Cincinnati	300	1,100	100
Buffalo	100	1,000	400
Cleveland	300	1,000	1,000
Nashville	100	200	
Toronto		100	

FRIDAY, FEBRUARY 7, 1930.

Chicago	1,000	28,000	12,000
Kansas City	400	3,000	2,000
Omaha	1,300	18,000	7,000
St. Louis	700	9,500	1,200
St. Joseph	300	3,000	6,500
St. Paul	1,000	11,000	6,500
St. Paul	1,800	17,000	2,000
Oklahoma City	500	1,200	100
Fort Worth	700	800	800
Milwaukee	200	400	100
Denver	100	900	7,900
Wichita	100	1,200	100
Indianapolis	500	5,000	600
Pittsburgh		2,000	900
Cincinnati	200	1,400	2,800
Buffalo		1,900	3,600
Cleveland	200	900	1,500

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 15 centers for the week ended January 31, 1930, with comparisons:

CATTLE.

	Week ended Jan. 31.	Prev. week.	Cor. week, 1929.
Chicago	17,769	18,410	25,724
Kansas City	17,358	16,475	17,973
Omaha	15,884	18,949	20,065
St. Louis	9,456	9,814	10,018
St. Joseph	5,568	6,687	7,475
St. Paul	7,777	8,225	10,228
Wichita	2,450	1,291	2,023
Fort Worth	5,188	4,050	4,079
Philadelphia	1,432	1,655	1,402
Indianapolis	1,121	1,586	1,715
New York & Jersey City	9,132	9,399	9,000
Oklahoma City	5,908	3,271	5,321
Cincinnati	3,248	3,679	3,377
Denver	2,740	4,733	2,908
Total	105,501	108,627	121,339

HOGS.

Chicago	91,102	94,168	135,100
Kansas City	32,261	33,200	26,094
Omaha	87,189	89,534	40,066
St. Louis	28,323	30,921	25,523
St. Joseph	25,711	30,129	16,818
St. Paul	61,680	58,334	47,331
Wichita	10,141	4,141	6,929
Fort Worth	6,514	5,972	7,189
Philadelphia	16,906	17,670	21,420
Indianapolis	39,719	35,552	26,097
New York & Jersey City	58,588	61,250	60,964
Oklahoma City	12,752	6,621	8,848
Cincinnati	17,840	21,318	24,796
Denver	16,152	13,416	15,722
Total	502,882	400,158	438,738

SHEEP.

Chicago	51,362	45,768	48,150
Kansas City	28,851	28,465	21,736
Omaha	39,132	32,947	30,545
St. Louis	11,208	7,865	8,157
St. Joseph	29,038	27,448	22,706
St. Paul	14,022	15,823	14,697
Wichita	1,540	1,018	2,404
Fort Worth	4,267	3,534	3,442
Philadelphia	2,111	4,439	3,877
Indianapolis	990	846	362
New York & Jersey City	56,319	62,159	52,413
Oklahoma City	1,291	522	176
Cincinnati	769	1,043	901
Denver	3,870	4,545	2,850
Total	191,186	153,892	207,616

LOS ANGELES SLAUGHTERS.

More cattle, hogs and sheep were slaughtered in Los Angeles County, California, in 1929 than in any previous year in history. The slaughter figures include 316,959 cattle, 732,535 hogs, and 735,379 sheep and lambs. Compared with 1920 this is an increase of 130,000 cattle, 494,000 hogs, and 323,000 lambs.

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Feb. 6, 1930, as reported to THE NATIONAL PROVISIONER by direct wire of the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hvy. wt. (250-350 lbs.) med.-ch.	\$ 9.85@10.50	\$ 9.95@10.50	\$ 9.15@10.10	\$ 9.35@10.20	\$ 9.35@10.10
Med. wt. (200-250 lbs.) med.-ch.	10.25@10.70	10.30@10.75	9.75@10.15	9.75@10.35	9.85@10.20
Lt. wt. (150-200 lbs.) com.-ch.	10.25@10.70	10.50@10.75	9.65@10.15	9.85@10.30	10.00@10.20
Lt. lt. (130-160 lbs.) com.-ch.	9.40@10.60	9.50@10.70	9.00@10.05	9.00@10.25	10.00@10.20
Packing sows, smooth and rough.	8.25@ 9.25	8.40@ 8.80	8.00@ 8.75	7.65@ 8.85	8.00@ 8.85
Str. pigs (130 lbs. down) med.-ch.	8.50@10.25	8.25@ 9.90		8.50@ 9.65	10.00@10.10
Av. cost & wt. Tue. (pigs excl.)	10.22-23@ 16.	10.17-21@ 16.	9.71-247 lb.	9.80-237 lb.	9.78-241 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.	12.00@15.00				
STEERS (1,300-1,500 LBS.):					
Choice	14.75@15.50	13.50@15.00	13.00@14.50	12.75@14.25	12.25@13.75
Good	12.50@14.75	11.75@13.75	11.75@13.25	11.50@13.00	11.00@12.50
STEERS (1,100-1,300 LBS.):					
Choice	15.00@16.00	14.25@15.50	13.25@15.00	13.00@14.50	12.75@14.25
Good	12.75@15.25	12.00@14.50	11.75@14.50	11.50@13.75	11.25@12.75
STEERS (950-1,000 LBS.):					
Choice	15.25@16.00	14.75@15.75	14.00@15.25	13.75@15.25	13.50@15.00
Good	12.75@15.25	12.25@15.00	12.00@14.50	11.75@14.25	11.50@13.75
STEERS (800 LBS. UP):					
Medium	10.75@12.75	10.00@12.25	10.00@12.00	10.00@11.75	9.75@11.50
Common	8.50@10.75	8.50@12.00	8.50@12.00	8.50@10.00	7.50@ 8.75
STEERS (FED CALVES AND YEARLINGS) (750-950 LBS.):					
Choice	15.00@16.00	14.75@15.75	14.50@15.50	14.25@15.50	13.75@15.00
Good	12.25@15.00	12.25@14.75	12.25@14.50	11.75@14.25	12.25@13.75
HEIFERS (850 LBS. DOWN):					
Choice	13.25@14.25	13.50@14.25	12.50@13.50	12.50@14.00	12.25@13.50
Good	11.50@13.25	11.25@13.50	10.50@12.50	10.50@13.00	11.00@12.25
Common-med.	7.75@11.25	7.75@11.25	7.00@10.50	7.00@10.50	7.25@11.00
HEIFERS (850 LBS. UP):					
Choice	10.00@13.75	10.00@13.50	9.75@13.25	9.75@13.25	10.25@13.00
Good	8.75@13.25	8.75@12.50	8.50@12.50	8.25@12.50	9.00@11.50
Medium	8.00@11.50	7.75@11.25	7.50@12.50	7.50@10.50	7.25@10.00
COWS:					
Choice	8.50@ 9.75	9.25@ 9.75	8.50@ 9.50	8.50@ 9.25	8.25@ 9.50
Good	7.50@ 8.75	8.25@ 9.25	7.75@ 8.50	7.25@ 8.50	7.00@ 8.25
Common-med.	5.75@ 7.50	6.75@ 8.25	6.25@ 7.75	6.00@ 7.25	6.00@ 7.00
Low cutter and cutter	5.00@ 6.50	4.25@ 6.75	5.00@ 6.25	4.75@ 6.00	4.50@ 6.00
BULLS (YEARLINGS EXCL.):					
Beef, good-ch.	8.75@ 9.50	8.50@ 9.50	8.25@ 9.25	8.50@ 9.50	8.25@ 9.00
Cutter-med.	7.00@ 8.90	6.50@ 8.50	6.25@ 8.25	6.25@ 8.50	6.50@ 8.25
CALVES (500 LBS. DOWN):					
Medium-ch.	8.00@10.50	8.00@11.50	8.00@11.00	7.50@11.00	8.00@11.00
Cull-common	7.00@ 8.00	6.50@ 8.00	5.50@ 8.00	5.00@ 7.50	5.50@ 8.00
VEALERS (MILK-FED):					
Good-ch.	11.00@15.00	14.00@15.50	11.00@14.00	9.50@14.00	10.50@14.00
Medium	10.00@11.00	11.50@14.00	8.50@11.00	7.50@ 9.50	7.00@10.50
Cull-common	7.00@11.00	6.00@11.50	5.50@ 8.50	5.00@ 7.50	6.00@ 7.00
SLAUGHTER SHEEP AND LAMBS:					
Lambs (84 lbs. down)	11.25@12.60	11.50@12.50	11.25@11.75	10.75@11.85	10.50@11.50
Lambs (92 lbs. down)	10.50@11.25	10.50@11.50	10.00@10.50	9.50@10.75	9.75@10.50
Lambs (all weights)	9.50@10.50	9.00@10.50	8.75@ 9.75	7.50@ 9.50	8.50@10.25
Yearling wethers (110 lbs. down) medium-choice.	8.00@10.25	8.25@10.50	8.00@10.50	7.75@10.00	7.75@10.25
Ewes (120 lbs. down) med.-ch.	5.50@ 6.75	5.00@ 6.25	4.75@ 6.00	4.50@ 6.00	4.50@ 6.00
Ewes (120-150 lbs.) med.-ch.	5.25@ 6.50	4.75@ 6.25	4.50@ 5.75	4.25@ 5.85	4.25@ 6.00
Ewes (all weights) cull-com.	2.50@ 5.50	2.00@ 5.00	2.50@ 4.75	2.00@ 4.50	2.00@ 4.00

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, February 1, 1930, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	5,067	3,391	18,210
Swift & Co.	4,056	4,119	16,192
Morris & Co.	1,466	2,437	7,045
Wilson & Co.	3,769	4,293	9,915
Anglo-Amer. Prov. Co.	558	2,586
G. H. Hammond Co.	2,067	1,069
Libby, McNeill & Libby.	756
Brennan Packing Co., 7,879 hogs; Independent Packing Co., 1,477 hogs; Boyd, Lunham & Co., 1,459 hogs; Western Packing & Provision Co., 7,358 hogs; Agar Pkg. Co., 8,315 hogs; others, 48,116 hogs.
Totals: Cattle, 17,769; calves, 6,630; hogs, 91,102; sheep, 51,362.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,204	601	6,030	5,894
Cudahy Pkg. Co.	2,657	729	4,900	4,723
Fowler Straub Co.	518
Morris & Co.	2,242	332	3,982	3,814
Swift & Co.	2,514	734	10,787	5,990
Wilson & Co.	2,870	630	5,775	6,870
Others	768	100	479	32
Total	13,833	3,344	31,750	29,323

OMAHA.

	Cattle and calves.	Hogs.	Sheep.
Armour and Co.	3,690	35,264	8,476
Cudahy Pkg. Co.	3,628	23,313	11,393
Dold Pkg. Co.	1,192	11,793
Morris & Co.	1,635	395	4,711
Swift & Co.	4,009	21,101	13,287
Eagle Pkg. Co.	15
Hoffman Bros.	27
Mayerowich & Vall.	17
Omaha Pkg. Co.	51
R. Rife Pkg. Co.	5
J. Roth & Sons.	83
So. Omaha Pkg. Co.	39
Lincoln Pkg. Co.	228
Nagle Pkg. Co.	40
Sinclair Pkg. Co.	357
Wilson & Co.	230
Others	35,189
Total	15,285	127,055	37,867

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,845	534	1,034	2,485
Swift & Co.	2,158	780	2,974	3,327
Morris & Co.	697	389	400
East Side Pkg. Co.	888	2,954
American Pkg. Co.	237	75	2,316	111
Hell Pkg. Co.	1,388
Krey Pkg. Co.	161	46	1,142	19
Wilson & Co.	4,474	1,014	19,301	4,806
Others
Total	10,428	2,817	31,109	11,208

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company.	2,066	913	11,329	18,363
Armour and Co.	1,175	504	4,590	6,012
Morris & Co.	910	339	7,902	2,457
Others	3,021	333	8,802	15,518
Total	7,160	2,089	32,733	43,150

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,326	254	24,782	4,144
Armour and Co.	2,398	212	21,847	5,242
Swift & Co.	1,937	269	10,648	5,194
Smith Bros.	6	115
Others	1,728	100	30,784	901
Total	8,395	844	88,176	15,481

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	2,081	713	4,097	508
Wilson & Co.	2,055	744	4,023	477
Others	116	648
Total	4,252	1,457	8,768	985
Not including 199 cattle, 3,984 hogs, and 306 sheep bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	994	619	5,845	1,508
Jacob Dold Co.	612	46	4,009	32
Fred W. Dold.	69	287
Wichita D. B. Co.	7
Dunn-Osterling	103
Total	1,785	665	10,141	1,540
Not including 6,736 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	604	266	13,445	4,863
Armour and Co.	696	190	5,763	9,754
Blayne-Murphy Co.	26	95	3,306	15
Others	715	138	807	290
Total	2,041	689	23,381	14,931

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,918	5,042	23,646	4,022
Cudahy Pkg. Co.	387	973
Hertz Bros.	182	14
Swift & Co.	3,993	7,545	33,154	6,013
United Pkg. Co.	1,581	143	25
Others	1,039	110	14,912	417
Total	10,100	13,827	71,712	10,477

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,952	6,664	8,219	376
U. D. B. Co., N. Y.	18
The Layton Co.	838
R. Gums & Co.	153	20	100	50
Armour and Co.	711	3,458
N. Y. B. D. M. Co.	34
Others	632	204	160	171
Total	3,510	10,346	9,317	597

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Foreign	1,322	1,906	14,425	1,322
Kingman & Co.	930	1,091	16,847	619
Indianapolis Abt. Co.	1,140	48	1,610	188
Armour and Co.	377	30	1,264	78
Maas Hartman Co.	5	1,395
Brown Bros.	146	81
Schussler Pkg. Co.	33	436
Riverview Pkg. Co.	9	141
Meier Pkg. Co.	95	5	297
Ind. Prov. Co.	54	342	10
Maas Hartman Co.	21	11
Ind. Walbrut	21	47	80
Hoover Abt. Co.	13
Miscellaneous	528	78	337	114
Total	4,094	3,322	37,175	2,417

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.	6	81
J. Hilberg & Son.	84	40
Gus. Juengling	68	126	64
E. Kahn's Sons Co.	1,175	408	6,147	317
Kroger G. & B. Co.	71	5	1,062	61
S. Lohrey Pkg. Co.	4	235
W. G. Rehn's Sons.	115	44
A. Sander Pkg. Co.	6	913
J. Schlachter's Sons	177	192	77
J. & F. Schroth Co.	14	1,639
John F. Stegner	223	197	61
J. Vogel & Son.	9	3	381
Ideal Pkg. Co.	510
Others	1,675
Foreign	153	800	3,318
Total	2,099	1,841	15,871	640

Not including 619 cattle, 67 calves, 11,838 hogs, and 253 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ended Feb. 1, 1930, with comparisons:

CATTLE.

	Week ended Feb. 1, 1930.	Prev. week, Feb. 1, 1929.	Cor. week, 1929.
Chicago	17,769	18,410	25,724
Kansas City	13,833	14,374	14,567
Omaha (incl. calves)	15,285	18,967	19,353
St. Louis	7,160	8,114	10,610
St. Joseph	7,160	7,743	7,557
Sioux City	8,395	9,762	10,071
Okahoma City	4,252	2,081	8,893
Wichita	1,785	1,189	1,330
Denver	2,041	2,170	2,408
St. Paul	10,100	9,875	8,533
Milwaukee	3,510	2,949	1,921
Indianapolis	4,094	5,985	5,202
Cincinnati	2,099	2,986	2,440
Total	101,321	105,755	113,018

HOGS.

	Week ended Feb. 1, 1930.	Prev. week, Feb. 1, 1929.	Cor. week, 1929.
Chicago	91,102	94,186	135,100
Kansas City	31,759	33,200	26,141
Omaha	127,055	122,222	66,834
St. Louis	31,109	30,931	23,923
St. Joseph	32,733	42,567	28,301
Sioux City	88,176	91,033	62,753
Okahoma City	8,768	3,560	8,448
Wichita	10,141	3,916	14,957
Denver	23,381	13,545	12,900
St. Paul	71,712	85,829	58,550
Milwaukee	9,317	11,021	9,939
Indianapolis	37,175	39,107	41,859
Cincinnati	15,871	17,175	23,860
Total	487,197	584,958	514,375

SHEEP.

	Week ended Feb. 1, 1930.	Prev. week, Feb. 1, 1929.	Cor. week, 1929.
Chicago	51,362	45,768	48,150
Kansas City	29,323	28,465	22,255
Omaha	37,867	35,093	35,516
St. Louis	11,208	7,985	3,157
St. Joseph	43,150	30,428	25,741
Sioux City	15,481	21,641	12,958
Okahoma City	985	807	176
Wichita	1,540	1,006	2,404
Denver	14,931	11,732	15,532
St. Paul	10,477	11,794	6,755
Milwaukee	597	958	931
Indianapolis	2,417	2,854	4,868
Cincinnati	646	1,160	710
Total	219,984	198,255	177,173

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Jan. 27	16,153	2,683	82,591	17,448
Tues., Jan. 28	9,979	3,000	37,870	16,582
Wed., Jan. 29	9,002	2,320	22,060	10,981
Thurs., Jan. 30	7,980	2,562	41,001	15,521
Fri., Jan. 31	2,540	887	40,633	14,215
Sat., Feb. 1	200	100	15,000	5,000
This week	42,854	11,552	239,235	79,747
Previous week	38,362	9,164	248,263	80,902
Year ago	46,347	11,520	196,232	71,099
Two years ago	50,396	14,343	264,853	63,673

Total receipts for month and year to Feb. 1, with comparisons:

	Feb. 1930.	1929.	1930.	1929.
Cattle	17,196	3,063	209,874	226,849
Calves	3,289	1,174	50,553	60,658
Hogs	80,799	44,319	1,046,481	1,132,807
Sheep	20,434	15,028	550,095	389,187

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Jan. 27	4,448	23	20,138	5,411
Tues., Jan. 28	2,203	1	7,448	5,104
Wed., Jan. 29	3,170	46	5,848	4,297
Thurs., Jan. 30	2,892	255	12,304	5,759
Fri., Jan. 31	1,998	52	13,986	5,125
Sat., Feb. 1	50	2,000	2,000
This week	14,851	377	61,724	27,506
Previous week	13,948	325	57,433	30,480
Year ago	13,390	858	87,492	22,376
Two years ago	15,444	932	82,098	19,571

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Feb. 1	\$12.50	\$10.10	\$ 5.80	\$12.30
Previous week	12.35	10.00	5.85	13.05
1929	12.10	9.55	8.00	10.55
1928	13.55	8.25	7.25	14.30
1927	10.50	10.25	7.50	12.80
1926	9.80	12.45	8.40	14.80
1925	9.35	10.60	9.10	18.20
Av. 1925-1929	\$11.05	\$10.00	\$ 8.05	\$15.35

SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep
*Week ended Feb. 1.....	28,000	177,500	53,100
Previous week	24,414	180,830	50,422
1929	32,948	108,700	48,723
1928	34,952	182,155	44,105
1927	35,165	105,699	68,243

"I am buying doors ... not hardware novelties"



Mr. Prospect, the door you select for your plant will be no better than its hardware. On eight out of ten doors of other

makes which we replace, the failure has been due largely to hardware. In an engineer's test to determine the working life of cold storage doors, *failures were due to hardware*. We have spent time and money without stint to develop our hardware. After long experimentation we developed our spring hinge, not for novelty, but because experience showed that the rigid hinge quickly loses efficiency through wear, weight of the door and shock of slams. We offered the WEDGETIGHT Fastener after testing fasteners over a million times, not just to be different, but because every user recognized the limitations of even the two best developments of the roller type. » » » What is the result of our improvements in hardware? In the test mentioned above our door was the only one that did not fail. It rendered the equivalent of 85 years of uninterrupted service. In plants of all types, everywhere Jamison and Stevenson Doors have a long service record which makes their per-year cost the lowest in the industry. » » » And Jamison and Stevenson Doors offer a selection of hardware best fitted to your needs—

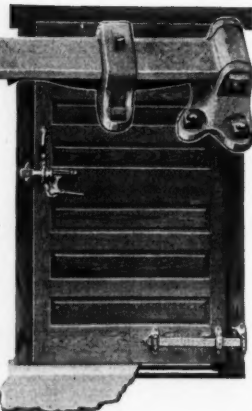
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... practically indestructible ... does more than swing the door. Its spring pressure seats the heel of the closed door tight on the gaskets, regardless of wear. In addition, it is adjustable. A simple turn of the set screw insures a tight seal no matter how long the door has been in use. A rigid hinge that can't allow for wear and other conditions of service is not "just as good." » » » » »

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Ice and Refrigeration

Plant Cooling Notes

For the Meat Plant Employee Who Is Interested in Refrigeration.

LUBRICATING COMPRESSORS.

By W. F. Schaphorst, M. E.

1—Don't use so much lubricant that it flows along with the ammonia and gums up the expansion coils. Oil-coated expansion coils are inefficient. Heat cannot pass through readily.

2—Don't use so little lubricant that the compressor will wear out prematurely.

3—Don't use animal oils. Use a high-grade mineral oil.

4—Don't use an oil that contains moisture. The moisture will collect and may eventually freeze, gumming the oil and causing trouble in general.

5—Don't try to get along without oil traps if you are using a poor grade of oil.

6—Don't use a poor grade of oil. Inferior oils are liable to disintegrate and gassify. Gas from lubricating oil operates at cross purposes with ammonia gas.

7—Don't buy ammonia oils on a dollars per gallon basis. Buy it on a tons of refrigeration per dollar basis.

CAR ICING ACCIDENTS.

As an aid to prevent accidents on car icing platforms, the City Ice & Fuel Co., Cleveland, O., has posted in conspicuous places at all such points placards on which are the following warnings:

Don't use dull tongs or pike poles. Keep points sharp at all times. Dull tools slip and cause injuries.

Don't sharpen points toward the handle. Always file from the handle toward the point. This will save injuries to your hands.

Don't pull ice with tongs or pike poles. Always push the ice. Pulling is dangerous. Tongs or poles may slip.

Don't carry pike poles other than the safe way. Keep the point in front of you and toward the ground.

Don't leave tools lying on the platform. Some one may run his foot against the point. Serious falls also result.

Don't step on small pieces of ice either on car tops or on platforms. You are bound to slip if you do.

Don't step from platform to moving cars or from moving cars to platform. You may take a bad fall.

Don't try to walk across skid boards to car tops. They are not placed there for walks.

Don't stand on the outside corners of refrigerator car bunker holes. Always stand as far from the edge as possible.

Don't scuffle with or push anyone while on platform or car tops. Wait until you get on the ground.

Don't push ice or throw tools carelessly. They will hit another's feet or legs. Broken bones and falls from car tops result.

Don't stop a block with your feet or legs. A great many broken bones result from this practice.

Don't push or kick ice over the sides of cars. Be sure there is no one below. You may strike someone on the head.

Don't load your ice buggy too high. The worker at the other end of chute may get a shower of ice when it is dumped.

Don't work on "live" electrical equipment. Be sure that the current has been turned off and that it will not be turned on by someone else while you are working on that job.

Don't fail to get aid every time that the skin is broken.—Refrigerating World.

REFRIGERATION NOTES.

The Terre Haute Ice Fuel & Cold Storage Corp., Terre Haute, Ind., has been formed by the consolidation of the Terre Haute Artificial Ice Co., the Peoples Ice Co. and the Merchants Ice Co. It is planned to issue 2,133 shares of preferred stock at \$50 a share, and 17,066 shares of common stock of no par value. The incorporators are Clifton C. Toliver, James H. R. Lyons and Paul N. Bogart, all of Terre Haute.

Fire recently destroyed the plant of the Athens Ice & Storage Co., Athens, O. The loss was about \$35,000.

Martin Weiss is planning the construction of a cold storage plant in Dallas, Tex.

A contract for an ice plant to cost \$40,000 has been let by the Central Ice & Cold Storage Co., San Francisco, Calif.

An addition will be built and improvements made to the plant of the Bonifay Ice & Cold Storage Co., Bonifay, Fla. The business was purchased recently by the Gulf Power Co.

Additional equipment, including power generating equipment, will be installed in the plant of the Pelican Ice & Cold Storage Co., Ltd., New Orleans, La.

Additional equipment is being installed in and alternations made to the plant of the Woodstown Ice & Cold Storage Co., Woodstown, N. J.

The new cold storage plant of the Growers Refrigeration Co., 240 Oregon st., San Francisco, Calif., was placed in operation recently.

A cold storage plant will be erected in Waldron, Ga., by the Southeastern Gas & Electric Co. It will be operated in connection with the company's ice plant at that place.

The East Coast Refrigerating Co. is planning the erection of a cold storage warehouse in West Palm Beach. It will have a 50-car capacity and will cost about \$90,000.

A piece of land has been purchased by H. Smith and E. A. Bush in Sparta, Ga., on which will be erected a cold storage plant.

The Union Storage & Transfer Co., Fargo, N. D., is planning the erection of a cold storage plant. It will cost about \$250,000.

FOG FREEZING IN ENGLAND.

M. T. Zarotschenzeff, inventor of the fog system of quick freezing of meats, fish, fruits and vegetables, has transferred his headquarters from Paris, France, to London, England.

Rights for installing the system in South America and Great Britain have been acquired by the Liverpool Refrigerating Co., Ltd., and Mr. Zarotschenzeff will be with this company for the next several months in a consulting and advisory capacity.

An experimental plant will be erected in England, and a number of English fish firms are planning to use the method on board ships. S. C. Bloom & Co., Chicago, Ill., have the rights for installing the system in the United States and Canada.

GOOD YEAR FOR SEASONING.

The closing of a most successful year was reported by the A. C. Legg Packing Co., at its annual sales convention held at Birmingham, Ala., December 30 and 31, 1929.

The first day of the convention was devoted to a discussion of how to sell the company's product to jobbers, chain stores, packers and other buyers of sausage seasoning, and new uses for seasoning. The convention closed with a banquet, and O. R. Dunn, supervisor of sales reports that the salesmen returned to their territories "bubbling over with enthusiasm".

The company's thirteen salesmen include George R. Anderson, located at Los Angeles, Calif.; P. Hicks Cadle, Omaha, Neb.; H. P. Goetsch, Chicago; E. G. Inaly, Detroit; J. B. King, Charlotte, N. C.; I. P. Renfro, Little Rock, Ark.; E. E. Sellers, Altoona, Pa.; J. H. Sheldon, Florida; Roy K. Smith, Memphis, Tenn.; Hugh A. Smith, Dallas, Tex.; C. L. Tittsworth, Philadelphia; Wm. E. Wenigman, New York City; Ray Savage, Birmingham, Ala.

These salesmen operate under a permanent creed, which is as follows:

"I believe in the A. C. Legg Packing Company and the goods they manufacture.

"I believe that honest goods can be sold to honest men by honest methods.

"I believe in working, not waiting; in laughing, not weeping, in boosting, not knocking.

"I believe that I can get what I go after; that an order today is worth two orders tomorrow.

"I have confidence in myself, and believe in the men directing the policies of our company and I will cooperate with them to the limit of my ability."

HOTTMANN SALES RECORDS.

C. Offenhauser, president of the Hottmann Machine Company, Philadelphia, reports that January business is the best since the founding of his organization. Orders booked for February will make this month a record-breaking one. Chas. W. Kesser, of the sales promotion department, expects a big year, as inquiries from leaders in many industries for spring deliveries have increased over 800 per cent.

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Chicago Section

D. P. Cosgrove, vice-president of Sterne & Son Co., Chicago, has just returned from an Eastern trip.

M. Nelson, well known pelt expert of Armour and Company, Chicago, has returned from a Florida vacation.

Charles S. Hughes, president Hughes Curry Packing Co., Anderson, Ind., spent a few days in Chicago during the week.

John W. Low, 79, president of the Chicago Cold Storage Warehouse Co., died last week at his winter home at St. Petersburg, Fla.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 15,963 cattle, 6,781 calves, 54,822 hogs and 26,295 sheep.

S. C. Frazee, general superintendent of Wilson & Co., Chicago, is on a trip to the Pacific Coast, where he will visit the company's plant at Los Angeles.

C. H. Romeiser, manager of the provision department of Wilson & Co., Chicago, left this week for an extended business and pleasure trip. He will spend some time at Phoenix, Arizona, and later visit the Western Coast.

Provision shipments from Chicago for the week ended Feb. 1, 1930, with comparisons, were as follows:

	Last wk.	Prev. wk.	Cor. wk., 1929.
Cured meats, lbs.	20,649,000	21,165,000	18,088,000
Fresh meats, lbs.	38,333,000	40,948,000	38,514,000
Lard, lbs.	6,952,000	7,938,000	8,424,000

Announcement was made February 5 by the E. G. James Co., Chicago, Ill., that Herbert Moore has joined the organization. He will be associated with Ray Williams in the by-products department, specializing on tallows, greases and oils. Mr. Moore's broad experience on these products will enable the E. G. James Co. to still further improve their services to the trade.

TRADE GLEANINGS.

The Southern Cotton Oil Co., Charlotte, N. C., plans to rebuild its plant, which was recently destroyed by fire. Estimated loss, \$200,000.

Anderson, Clayton & Co., Houston, Tex., have purchased the State Cotton Oil Mill at Richmond, Tex. They have incorporated as the Richmond Cotton Oil Co., with a capital stock of \$100,000. The mill, which is not in operation at present, will be overhauled and opened for the 1930-31 season.

The Kansas City Beef Co., Wilmington, Del., has been incorporated with a capital stock of \$100,000.

Cuff Packing & Provision Co., Buffalo, N. Y., has increased its capital stock from \$250,000 to \$350,000.

It is reported that the Southwestern Cotton Oil Co., Oklahoma City, Okla., will rebuild its storage plant, which was recently destroyed by fire.

"TO ARRIVE" HOG SALES.

Some of the advantages of the "to arrive" sales that may be made in connection with trading in hog futures, which is to open at Chicago on March 1, were recently pointed to by the Chicago Livestock Exchange.

The "to arrive" market was made, it is pointed out, to enable shippers and packers to know in advance what their sales or purchases shall amount to. This basis provides for delivery within 7 days.

No brokerage is added to the cash commission now charged for handling "to arrive" hogs. When dealing on this basis, however, the producer must put up the specified margin of \$200 a car to protect the commission agent, unless he authorizes the railroad to wire that the hogs are billed consigned to the commission agent handling the sale. The margin will vary with the condition of the market.

On such transactions the exchange will charge \$1 a car for clearinghouse purposes and \$1 a car for inspection.

The way the arrangement works for both shipper and packer is explained as follows:

"A producer, wishing to sell 'to arrive' could make a sale on Tuesday for delivery the following Monday. He would communicate with his commission man at Chicago asking the price for his grade of hogs for Monday delivery. If it satisfies him he would give the commission agent an order to sell what he had. He would know exactly

what he would get for his hogs before they left the farm.

"The packer wishing to know the price of hogs he wanted to kill six or seven days ahead could use the 'to arrive' market. He would place his order with the commission agent to buy a certain number and grade of 'arrive' hogs and he would get hogs at the contract price on the date specified."

BUTCHERS' CALFSKIN MEETING.

The forty-second annual stockholders' meeting of the New York Butchers' Calfskin Association was held at the Pennsylvania hotel, New York City, January 23, at which time it was decided to change the capital stock, splitting the shares in the ratio of five new shares for each old one. The par value of the new shares will be \$5.00 instead of \$25.00.

Directors for the coming year are O. E. Jahrsdorfer, Herman Schlosser, George Kramer, Fred Dietz, Albert Rosen, Harry Scanlan, John Borchers, Fred Hirsch and Charles A. Raedle, jr.

George Kramer, president of the National Association of Retail Meat Dealers, included in his address to the meeting a brief history of the formation of the New York Butchers' Calfskin Association, and urged the members to broaden the organization and Mr. Dietz to broaden their efforts and render more service to the individual member.

LINK BELT IN VANCOUVER.

An office to serve Western Canada has been opened in Vancouver, British Columbia, by the Link Belt Company. Frank B. Wetherill will be in charge. The new office will supplement the service that has been rendered in Western Canada by associated companies, which will continue as official distributors of the company's products. In addition to the facilities of Link Belt, Ltd., with its large plants at Toronto and Elmira, Canada, the new western office will have available the warehouse and engineering facilities of the Pacific division of the company. The nearest warehouse and shop is in Seattle, Wash.

NASHVILLE PACKERS EXPAND.

The Jacobs Packing Co. of Nashville, Tenn., and the Nashville Abattoir have consolidated, the new company to operate under the name of the Jacobs Packing Co. The abattoir company, operated by a combination of retailers, has been in existence for approximately 30 years.

The new company will have a capital stock of more than \$150,000. The incorporators of the merged companies are George S. Jacobs, president; Jack White, secretary; James E. Petre, treasurer; and R. E. Smith, William Trebling, E. G. Graves, E. C. Fox and Al. C. Koch.



PREMIER'S SON SEES YARDS.

During his visit to Chicago the son of Prime Minister MacDonald of Great Britain saw the center of the world's meat packing industry as a guest of Swift & Company.

Left to right: J. P. Stang, Swift & Company; Alister MacDonald, O. C. E. Matthies, Swift & Company. MacDonald is an architect.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading, Thursday,
Feb. 6, 1930.

Regular Hams.	
8-10	Green.
10-12	20½
12-14	20½
14-16	19½
16-18	19½
18-20	18½
10-16 range	19½
16-22 range	18½

S. P. Boiling Hams.

H. Run.	
16-18	18½
18-20	18½
20-22	18½

Skinned Hams.

Green.	
10-12	22
12-14	21½
14-16	20½
16-18	20½
18-20	19½
20-22	18½
22-24	17½
24-26	16½
26-30	15½
30-35	15

Picnics.

Green.	
4-6	13½
6-8	13½
8-10	13½
10-12	12½
12-14	12½

Bellies.

Green.	
6-8	19½
8-10	19½
10-12	18½
12-14	16½
14-16	15½
16-18	15

Dry cure bellies to over S. P. bellies.

D. S. Bellies.

Clear.	
14-16	14½
16-18	14½
18-20	14½
20-22	13½
22-24	13½
24-26	13½
26-30	13½
30-40	12½

D. S. Fat Backs.

8-10	9
10-12	10½
12-14	11½
14-16	12
16-18	12
18-20	12½
20-22	12½

D. S. Rough Ribs.

45-50	...
55-60	...
65-70	...
75-80	...

Other D. S. Meats.

Extra short clears	35-45	12½
Extra short ribs	35-45	12½
Regular plates	6-8	8½
Clear plates	4-6	8½
Jowl butts	...	8½

FUTURE PRICES.

SATURDAY, FEBRUARY 1, 1930.

	Open.	High.	Low.	Close.
LARD—				
Mar.	10.60	10.65	10.60	10.45ax
May	10.82½	10.82½	10.82½	10.82½ax
July	10.82½	10.82½	10.82½	10.82½ax
CLEAR BELLIES—				
May	13.30	13.40	13.30	13.40

MONDAY, FEBRUARY 3, 1930.

	Open.	High.	Low.	Close.
LARD—				
Feb.	10.60	10.62½	10.60	10.50ax
Mar.	10.65	10.62½	10.65	10.62½
May	10.85	11.00	10.85	11.00b
July	11.05b	11.05b	11.05b	11.05b
CLEAR BELLIES—				
May	13.42½	13.55	13.42½	13.50b
July	13.85	13.85	13.85	13.85ax

TUESDAY, FEBRUARY 4, 1930.

	Open.	High.	Low.	Close.
LARD—				
Mar.	10.70	10.72½	10.70	10.72½
May	10.80	10.82½	10.80	10.90b
July	11.00	11.12½	11.00	11.10b
Sept.	11.15b	11.15b	11.15b	11.15b
CLEAR BELLIES—				
May	13.55	13.60	13.55	13.57½
July	13.85	13.85	13.85	13.85

WEDNESDAY, FEBRUARY 5, 1930.

	Open.	High.	Low.	Close.
LARD—				
Mar.	10.77½	10.80	10.77½	10.80b
May	10.85	11.00	10.85	10.97½b
July	11.07½	11.20	11.07½	11.20b
Sept.	11.27½	11.40	11.27½	11.40b
CLEAR BELLIES—				
May	13.55	13.55	13.50	13.50ax
July	13.85	13.85	13.85	13.85ax

THURSDAY, FEBRUARY 6, 1930.

	Open.	High.	Low.	Close.
LARD—				
Mar.	10.80	10.82½	10.80	10.82½ax
May	11.00	11.07½	11.00	11.07½
July	11.20	11.30	11.20	11.30
Sept.	11.52½	11.62½	11.52½	11.52½ax
CLEAR BELLIES—				
May	13.50	13.55	13.50	13.55ax
July	13.85	13.85	13.85	13.85

FRIDAY, FEBRUARY 7, 1930.

	Open.	High.	Low.	Close.
LARD—				
Mar.	11.05	11.07½	11.05	11.05ax
May	11.17½-15	11.27½	11.15	11.20b
July	11.37½	11.50	11.37½	11.42½ax
Sept.	11.62½	11.67½	11.62½	11.62½ax
CLEAR BELLIES—				
May	13.55	13.70	13.55	13.67½ax
July	13.85	13.85	13.85	13.85b

Key: ax, asked; b, bid; n, nominal; — split.

BRITISH PORK STOCKS.

Liverpool stocks of cured pork and lard were seasonally lower at the end of November, but larger than those of last year, according to the U. S. Bureau of Agricultural Economics. The figure of 1,769,000 lbs. for hams, bacon and shoulders was nearly 1,000,000 lbs. under October stocks, but more than 500,000 lbs. larger than last year. In lard, current Liverpool stocks ran to 4,186,000 lbs., down, more than 2,000,000 lbs. from October levels but nearly 1,000,000 lbs. heavier than on November 30, 1928. Fresh pork receipts for November at London Central Markets barely maintained the seasonal increase of the preceding two months and were considerably under last year's figures.

Watch the "Wanted and For Sale" page for business opportunities or bargains in equipment.

CHICAGO RETAIL MEATS

Beef.

Week ended Feb. 5, 1930. Cor. wk. 1929.

No.	No.	No.	No.	No.	No.
1.	2.	3.	1.	2.	3.
Rib roast, hvy end...	35	30	16	35	30
Rib roast, lt end...	45	35	20	45	35
Chuck roast	32	27	21	34	30
Steaks, round	50	40	25	55	50
Steaks, sirloin 1st cut	45	40	25	60	45
Steaks, porterhouse	60	45	25	75	45
Steaks, flank	28	25	18	28	25
Beef stew, chuck	27	22	15	27	22
Corned briskets, boneless	32	28	18	28	24
Corned plates	20	18	10	20	15
Corned rumps, bmk.	25	22	18	25	22

Lamb.

	Good.	Com.	Good.	Com.
Hindquarters	32	25	40	34
Legs	32	25	42	30
Stews	15	15	22	15
Chops, shoulder	25	20	25	20
Chops, rib and loin	50	25	60	25

Mutton.

Legs	25	24
Stew	14	10
Shoulders	18	14
Chops, rib and loin	35	35

Pork.

Loins, 8@10 av.	26	@27	22	@25
Loins, 10@12 av.	25	@26	22	@24
Loins, 12@14 av.	23	@25	21	@22
Loins, 14 and over	20	@21	18	@21
Chops	28	@28	25	@25
Shoulders	18	@20	18	@18
Butts	22	@22	16	@22
Spareribs	16	@17	16	@16
Hocks	12	@12	12	@12
Leaf lard, raw	14	@14	14	@14

Veal.

Hindquarters	32	@35	30	@35
Forequarters	20	@24	22	@24
Legs	30	@35	30	@35
Breasts	16	@22	16	@22
Shoulders	20	@22	18	@22
Cutlets	20	@20	20	@20
Rib and loin chops	40	@40	40	@40

Butchers' Offal.

Suet	@4	@5½
Shop fat	@2½	@3
Bone, per 100 lbs.	@50	@50
Calf skins	@16	@16
Klips	@14	@12
Deacons	@12	@12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of soda, 1 c. l. Chicago	9½	
Saltpeter, 25 bbl. lots, f.o.b. N. Y.		
Do. refined granulated	5½	5½
Small crystals	7½	
Medium crystals	7½	
Large crystals	8½	
Dbl. rfd. gran. nitrate of soda	8½	
Less than 25 bbl. lots & more	3½	
Boric acid, carload, p.wd., bbls.	8½	8½
Crystals to powdered, in bbls., in 5 ton lots or more	9½	9½
In bbls. in less than 5-ton lots	8½	9
Borax, carload, powdered, in bbls.	5	4½
In ton lots, gran. or pow., bbls.	5	4½

Salt—	
Granulated, car lots, per ton, f.o.b. Chicago, bulk	\$6.80
Medium, carlots, per ton, f.o.b. Chicago, bulk	8.10
Rock, carlots, per ton, f.o.b. Chicago	8.60
Sugar—	
Raw sugar, 96 basis, f.o.b. New Orleans	@3.67
Second sugar, 90 basis	None
Syrup testing 63 and 65 combined sucrose and invert, New York	@.38
Standard gran. f.o.b. refiners (2%)	@5.00
Packers curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@4.50
Packers curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@4.40

LIVERPOOL PROVISION STOCKS.

Stocks of provisions on hand at Liverpool on January 31, 1930, reported to the U. S. Department of Commerce were as follows:

	Jan. 31, 1930.
Lbs.	
American and Canadian bacon	1,826,720
Hams	367,820
Lard, refined	3,185,280
Lard, prime steam	1,460,480

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

EATS

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended Feb. 6, 1930.	Cor. week. 1929.
Prime native steers	25 1/2 @ 20	23 @ 25
Good native steers	22 @ 24	21 @ 23
Medium steers	22 @ 23	19 @ 21
Heifers, good	19 @ 23	19 @ 22
Cows	14 1/2 @ 17 1/2	14 @ 18
Hind quarters, choice	31 @ 32	26 @ 30
Fore quarters, choice	21 @ 22	19 @ 20

Beef Cuts.

Steer loins, No. 1.	@ 41	@ 41
Steer loins, No. 2.	@ 37	@ 37
Steer short loins, No. 1.	@ 51	@ 50
Steer short loins, No. 2.	@ 45	@ 43
Steer loin ends (hops)	@ 31	@ 32
Steer loin ends, No. 2.	@ 25	@ 28
Cow loins	@ 25	@ 28
Cow short loins	@ 29	@ 33
Cow loin ends (hops)	@ 21	@ 23
Steer ribs, No. 1.	@ 30	@ 29
Steer ribs, No. 2.	@ 29	@ 28
Cow ribs, No. 2.	@ 20	@ 22
Cow ribs, No. 3.	@ 16	@ 15
Steer rounds, No. 1.	@ 21 1/2	@ 20
Steer rounds, No. 2.	@ 21	@ 19 1/2
Steer chucks, No. 1.	@ 19	@ 18 1/2
Steer chucks, No. 2.	@ 18	@ 17 1/2
Cow rounds	@ 18	@ 17 1/2
Cow chucks	@ 16	@ 15 1/2
Steer plates	@ 14 1/2	@ 13
Medium plates	@ 12	@ 11
Briskets, No. 1.	@ 19	@ 23
Steer navel ends	@ 10 1/2	@ 11 1/2
Cow navel ends	@ 11	@ 12
Fore shanks	@ 13	@ 13 1/2
Hind shanks	@ 10	@ 10
Strip loins, No. 1, boneless	@ 40	@ 40
Strip loins, No. 2.	@ 35	@ 35
Sirloin butts, No. 1.	@ 37	@ 36
Sirloin butts, No. 2.	@ 27	@ 27
Beef tenderloins, No. 1.	@ 75	@ 75
Beef tenderloins, No. 2.	@ 70	@ 70
Rump butts	25 @ 30	20 @ 30
Flank steaks	@ 27	@ 30
Shoulder clods	20 @ 22	19 @ 20
Hanging tenderloins	@ 20	@ 18

Beef Products.

Brains (per lb.)	@ 14	12 @ 13
Hearts	@ 12	@ 9
Tongues, 4 @ 5	35 @ 36	@ 31
Sweetbreads	@ 42	@ 45
Ox-Tails, per lb.	@ 18	@ 17
Fresh tripe, plain	7 @ 8	7 @ 8
Fresh tripe, H. C.	@ 10	@ 10
Livers	18 @ 22	16 @ 24
Kidneys, per lb.	@ 16	@ 15

Veal.

Choice carcasses	24 @ 25	24 @ 25
Good carcasses	18 @ 23	18 @ 23
Good saddles	28 @ 32	25 @ 30
Good backs	16 @ 20	18 @ 20
Medium backs	13 @ 14	12 @ 14

Veal Products.

Brains, each	14 @ 15	14 @ 15
Sweetbreads	@ 80	@ 80
Calf livers	@ 65	@ 57

Lamb.

Choice lambs	@ 24	@ 28
Medium lambs	@ 23	@ 27
Choice saddles	@ 30	@ 32
Medium saddles	@ 28	@ 30
Choice foers	@ 20	@ 24
Medium foers	@ 18	@ 22
Lamb fries, per lb.	@ 33	@ 33
Lamb tongues, per lb.	@ 16	@ 16
Lamb kidneys, per lb.	@ 30	@ 30

Mutton.

Heavy sheep	@ 12	@ 17
Light sheep	@ 14	@ 18
Heavy saddles	@ 14	@ 18
Light saddles	@ 16	@ 20
Heavy foers	@ 10	@ 14
Light foers	@ 12	@ 16
Mutton legs	@ 21	@ 21
Mutton loins	@ 10	@ 15
Mutton stew	@ 10	@ 12
Sheep tongues, per lb.	@ 16	@ 15
Sheep heads, each	@ 12	@ 10

Fresh Pork, Etc.

Pork loins, 8 @ 10 lbs. avg.	@ 19	@ 19
Picnic shoulders	@ 15	@ 14
Skinned shoulders	@ 15 1/2	@ 15
Tenderloins	@ 42	@ 45
Spare ribs	@ 13 1/2	@ 14
Back fat	@ 14	@ 14
Boston butts	@ 19	@ 17 1/2
Hocks	@ 12	@ 12
Tails	@ 13	@ 12
Neck bones	@ 6	@ 4 1/2
Blade bones	@ 14	@ 13
Pigs' feet	@ 7	@ 6
Kidneys, per lb.	@ 11	@ 11
Livers	@ 8	@ 6 1/2
Brains	@ 14	@ 14
Ears	@ 7	@ 6
Snouts	@ 7	@ 7
Heads	@ 9	@ 9

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons.	@ 27
Country style sausage, fresh in link.	@ 20
Country style sausage, fresh in bulk.	@ 18
Country style sausage, smoked.	@ 22
Frankfurts in sheep casings.	@ 23
Frankfurts in hog casings.	@ 22
Bologna in beef bungs, choice.	@ 19
Bologna in cloth, paraffined, choice.	@ 16 1/2
Bologna in beef middles, choice.	@ 18 1/2
Liver sausage in hog bungs.	@ 18
Smoked liver sausage in hog bungs.	@ 24
Liver sausage in beef rounds.	@ 15
Head cheese	@ 17
New England luncheon specialty.	@ 27 1/2
Mixed luncheon specialty.	@ 20 1/2
Tongue sausage	@ 24
Blood sausage	@ 18
Polish sausage	@ 21
Souse	@ 16

DRY SAUSAGE.

Cervelat, choice, in hog bungs.	@ 47
Thuringer Cervelat	@ 25
Farmer	@ 31
Holsteiner	@ 29
B. C. Salami, choice.	@ 47
Milano Salami, choice, in hog bungs.	@ 45
B. C. Salami, new condition.	@ 41
Prisades, choice, in hog middles.	@ 40
Genoa style Salami.	@ 51
Pepperoni	@ 51
Mortadella, new condition.	@ 25
Capicola	@ 51
Italian style hams	@ 44
Virginia hams	@ 55

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.	\$6.75
Large tins, 1 to crate.	7.75
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.	8.00
Large tins, 1 to crate.	9.00
Frankfurt style sausage in hog casings—	
Small tins, 2 to crate.	7.50
Large tins, 1 to crate.	8.50
Smoked link sausage in hog casings—	
Small tins, 2 to crate.	7.00
Large tins, 1 to crate.	8.00

SAUSAGE MATERIALS.

Regular pork trimmings.	9 1/2 @ 10
Special lean pork trimmings.	@ 10 1/2
Extra lean pork trimmings.	@ 10 1/2
Neck bone trimmings.	@ 13
Pork cheek meat.	10 @ 10 1/2
Pork hearts	9 1/2 @ 10
Native boneless bull meat (heavy).	@ 17 1/2
Boneless chucks	@ 14
Shank meat	@ 12
Beef trimmings	@ 8 1/2
Beef hearts	@ 11 1/2
Beef cheeks (trimmed).	@ 10 1/2
Dressed canners, 350 lbs. and up.	@ 13 1/2
Dressed cutter cova, 400 lbs. and up.	@ 13 1/2
Dr. bologna buns, 600 lbs. and up.	@ 6
Beef tripe	@ 15 1/2
Cured pork tongues, canner trimmed.	@ 15 1/2

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

Beef casings:	
Domestic round, 180 pack.	@ 35
Domestic round, 140 pack.	@ 45
Wide export round.	@ 43
Medium export rounds.	@ 50
Narrow export rounds.	@ 16
No. 1 weasands.	@ 10
No. 2 weasands.	@ 34
No. 1 bungs.	@ 25
No. 2 bungs.	@ 25
Regular middles	@ 95
Selected wide middles.	@ 2.35
Dried bladders:	
12/15	@ 2.00
10/12	@ 1.65
8/10	@ 1.25
6/8	@ .85
Hog casings:	
Narrow, per 100 yds.	@ 2.75
Narrow, special, per 100 yds.	@ 2.25
Medium, regular, per 100 yds.	@ 1.25
Wide, per 100 yds.	@ 1.00
Extra wide, per 100 yds.	@ 1.00
Export bungs	@ 34
Large prime bungs	@ 22
Medium prime bungs	@ 10
Small prime bungs	@ 6
Middles	@ 20
Stomachs	@ 8

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.	\$15.00
Honeycomb tripe, 200-lb.	21.00
Pocket honeycomb tripe, 200-lb. bbl.	16.50
Pork feet, 200-lb. bbl.	77.00
Lamb tongues, long cut, 200-lb. bbl.	58.00
Lamb tongues, short cut, 200-lb. bbl.	71.00
Mess pork, regular.	@ 28.50
Family back pork, 35 to 45 pieces.	@ 32.50
Family back pork, 35 to 45 pieces.	@ 32.50
Clear back pork, 40 to 50 pieces.	@ 25.00
Clear plate pork, 25 to 35 pieces.	@ 20.00
Brisket pork	@ 25.00
Beef	@ 20.00
Plate beef	@ 20.00
Extra plate beef, 200 lb. bbls.	@ 30.00

BARRELED PORK AND BEEF.

Allspice	24	27
Cinnamon	14	18
Cloves	20	32
Coriander	6	8
Ginger	22	22
Mace	95	1.00
Nutmeg	31	31
Pepper, black	30 1/2	34 1/2
Pepper, Cayenne	30	30
Pepper, red	20	20
Pepper, white	42	47

COOPERAGE.

Ash pork barrels, black iron hoops.	\$1.57 1/2 @ 1.60
Oak pork barrels, black iron hoops.	1.85 @ 1.87 1/2
Ash pork barrels, galv. iron hoops.	1.77 1/2 @ 1.80
White oak ham tierces.	\$3.12 1/2
Red oak ham tierces.	2.87 1/2 @ 2.40
White oak ham tierces.	2.57 1/2 @ 2.60

OLEOMARGARINE.

Highest grade natural color animal fat	
margarine in 1-lb. cartons, rolls or	
prints, f.o.b. Chicago.	@ 25
White animal fat margarines in 1-lb.	
cartons, rolls or prints, f.o.b. Chicago	@ 19 1/2
Nut, 1-lb. cartons, f.o.b. Chicago.	@ 17
(30 and 60-lb. solid packed tubs, 1c	
per lb. less)	
Pastry, 60-lb. tubs, f.o.b. Chicago.	@ 15

DRY SALT MEATS.

Extra short clears.	@ 12 1/2
Extra short ribs.	@ 12 1/2
Short clear middles, 60-lb. avg.	@ 15
Clear bellies, 18 @ 20 lbs.	@ 14 1/2
Clear bellies, 20 @ 25 lbs.	@ 14 1/2
Rib bellies, 25 @ 30 lbs.	@ 14
Fat backs, 10 @ 12 lbs.	@ 10
Fat backs, 14 @ 16 lbs.	@ 12
Regular plates	@ 9
Butts	@ 8 1/2

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14 @ 16 lbs.	@ 27
Fancy skd. hams, 14 @ 16 lbs.	@ 29
Standard reg. hams, 14 @ 16 lbs.	@ 25 1/2
Picnic, 16 @ 8 lbs.	@ 20 1/2
Fancy bacon, 6 @ 8 lbs.	@ 32
Standard bacon, 6 @ 8 lbs.	@ 26
No. 1 beef ham sets, smoked—	
Insides, 8 @ 12 lbs.	@ 47
Outsides, 5 @ 9 lbs.	@ 41
Kauksies, 5 @ 9 lbs.	@ 43
Cooked hams, choice, skin on, fattened.	@ 40
Cooked hams, choice, skinless, fattened.	@ 43
Cooked picnics, skin on, fattened.	@ 28
Cooked picnics, skinned, fattened.	@ 27
Cooked loin roll, smoked.	@ 41

ANIMAL OILS.

Prime edible lard oil.	@ 12 1/2
Headlight burning oil.	@ 11 1/2
Prime winter strained.	@ 11 1/2
Extra lard oil.	@ 10 1/2
Extra No. 1.	@ 10 1/2
No. 1 lard.	@ 9 1/2
No. 2 lard.	@ 9 1/2
Acidless tallow oil.	@ 10 1/2
29 D. C. T. neatfoot oil.	@ 11 1/2
Pure neatfoot oil.	@ 12 1/2
Special neatfoot oil.	@ 11 1/2
Extra neatfoot oil.	@ 10 1/2
No. 1 neatfoot oil.	@ 11 1/2
Oil weighs 7 1/2 lbs. per gallon. Barrels contain	
about 50 gals. each. Prices are for oil in barrels.	

LARD.

Prime steam	@ 10.77 1/2
Prime steam, loose.	@ 9.82 1/2
Kate rendered, tierces.	@ 11.25
Refined lard, boxes, N. Y.	@ 11.50
Leaf, raw	@ 9.75
Neutral, in tierces.	@ 12.00
Compound, acc. to quantity.	@ 12.25

OLEO OIL AND STEARINE.

Oleo oil, extra, in tierces.	10 1/2 @ 11
Oleo stocks	9 1/2 @ 10
Prime No. 1 oleo oil.	10 1/2 @ 10 1/2
Prime No. 2 oleo oil.	9 1/2 @ 9 1/2
Prime No. 3 oleo oil.	9 @ 9 1/2
Prime oleo stearine, ed.	8 1/2 @ 9

TALLOW AND GREASES.

Edible tallow, under 1% acid, 45 titres.	8 @ 8 1/4
Prime packers tallow.	7 1/4 @ 7 1/2
No. 1 tallow, 10% f.f.a.	6 1/2 @ 7
No. 2 tallow, 40% f.f.a.	5 1/2 @ 6 1/2
Choice white grease.	6 1/2 @ 7
A-White grease	5 1/2 @ 6 1/2
B-White grease, max. 5% acid.	6 @ 6 1/4
Yellow grease, 10 @ 15% f.f.a.	@ 6
Brown grease, 40% f.f.a.	@ 5 1/2

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b.	
Valley, points, nom. prompt.	7 1/2 @ 7 1/2
White, deodorized, in bbls., f.o.b. Chgo.	10 1/2 @ 10 1/2
Yellow, deodorized, in bbls.	10 1/2 @ 10 1/2
Soap stock, 50% f.f.a., f.o.b.	2 @ 2 1/2
Corn oil, in tanks, f.o.b. mills.	7 1/2 @ 8
Soya bean, f.o.b. mill.	8 1/2 @ 8 1/2
Cocanut oil, seller's tanks, f.o.b. coast	6 1/2 @ 6 1/2
Refined in bbls., c.a.f., Chicago, nom.	9 1/2 @ 9 1/2

SPICES.

(These prices are basis f.o.b. Chicago.)

	Whole.	Ground.
Allspice	24	27
Cinnamon	14	18
Cloves	20	32
Coriander	6	8
Ginger	22	22
Mace	95	1.00
Nutmeg	31	31
Pepper, black	30 1/2	34 1/2
Pepper, Cayenne	30	30
Pepper, red	20	20
Pepper, white	42	47

Retail Section

Cutting More Money Out of Beef

XI—More Steaks From the Forequarter

There are four kinds of steaks that may be cut from the forequarter to meet the ever-increasing demand for steak. These are boneless prime rib steaks, large "7" steaks, small "7" steaks, and bottom chuck steaks.

The boneless prime rib may be rolled and a prime rib roast made, or after boning the rib it may be cut into steaks. These are some of the finest steaks that can be cut from the forequarter and compare favorably with the popular loin steaks.

A three-inch strip is cut from the rib ends of the boneless prime rib in

preparing this cut for steaks. It is then ready for slicing into steaks of desired thickness.

What are known as large "7" steaks are cut from the rib end of the chuck after the vertebrae have been removed, as described in THE NATIONAL PROVISIONER of January 11. These steaks contain a small amount of bone, as the blade bone is left in the chuck.

The small "7" steaks are about one-half the size of the large "7." They meet the demand for the less expensive small steaks. They are cut from the top chuck with the blade bone left in.

This, however, makes a very small amount of bone in each steak and is not objectionable.

As has been stated previously, the bottom chuck is the choice part of the chuck, being a continuation of the rib muscle. When the bottom and top chuck are separated, the bottom chuck is boneless. This boneless piece of meat may be made into a roll or may be cut into steaks. The bottom chuck steaks rank high in quality among forequarter steaks. The slicing is begun from the rib side when this piece of meat is sold as steak.

Thus it will be seen that considerably more steak can be cut from the beef carcass than is sometimes thought. Some of these steaks lend themselves well to broiling or pan frying. Others give better results when prepared as Swiss steak or some other method by which they are given a slightly longer cooking. This is particularly true of the small "7" steak, although it may be cooked in the usual way if consumers will put tastiness ahead of tenderness.

This is the eleventh in a series of articles on "Cutting More Money Out of Beef" by methods developed by the National Live Stock and Meat Board as a part of its educational campaign to stimulate a better utilization of the beef carcass.

The first of these articles appeared in THE NATIONAL PROVISIONER of November 30, 1929, and has been followed each week by discussions and illustrations of different ways of cutting up the forequarter to give the cuts a greater sales appeal.

The twelfth and last article in the series will discuss and illustrate the larding of cuts to make them more attractive to the buyer and more tasty to the final consumer.

NEWS OF THE RETAILERS.

Kelly & Brown have been succeeded in the meat and grocery business in the C. & C. Bldg., Marysville, Cal., by Adams & Witt.

C. L. Falck has purchased the meat business of John R. Elms, Del Paso Heights, Cal.

Alfred Berry and others have incorporated the Ideal Meat Market, 17540 John R. st., Detroit, Mich., with a capital stock of \$50,000.

Mrs. H. Little has engaged in the meat and grocery business at 275 N. Winans st., Benton Harbor, Mich.

Erwin Hassenburg has opened a meat market in the Erkfits building, Rogers, Mich.

Alfred B. Kloog has purchased the meat and grocery business of George McLean, 943 E. Mt. Hope ave., Lansing, Mich.

The Chicago Market has been opened at 14 West Sixth st., Cincinnati, O.

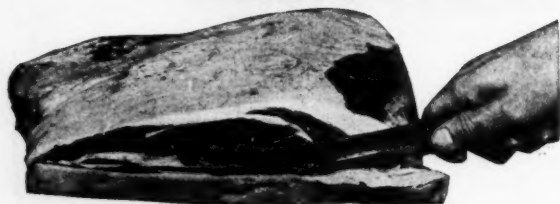
A. E. Booher, Sidney, O., has been succeeded in the meat business on Jefferson st. by J. A. Rasor.

Steaks From the Forequarter



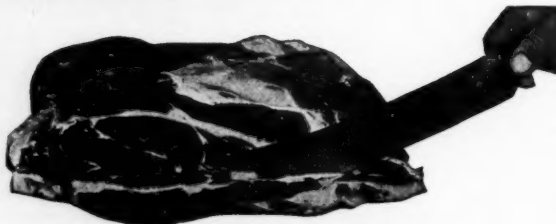
ONE—Boneless Prime Rib Steak. A three-inch strip is cut from the rib ends of the boneless prime rib in preparing this cut for steaks.

TWO—Large "7" Steaks. Cut large "7" steaks beginning at the rib side of the chuck after vertebrae have been removed but with the blade bone in.



THREE—Small "7" Steaks. Cut small "7" steaks from the top chuck, with blade bone left in.

FOUR—Bottom Chuck Steaks. These are sliced from the boneless bottom chuck, beginning at the rib side.



John T. Laughlin has purchased the meat and grocery business of the B. F. Lance Co., Sullivan, Ind.

Fred Vendrick has engaged in the meat business at South Whirley, Ind.

Charles Straka has engaged in the meat and grocery business at 710 S. 19th st., Lincoln, Neb.

Cal. Gray, Callaway, Neb., has purchased the meat market of his brother, Luther Gray.

The Avenue Meat Market has been opened at 2591 San Bruno, San Francisco, Cal.

Eli Saunders has purchased the Hughes Meat Market, Highland, Kas.

Merle Randall and Bill Spotts have moved their R. & S. Cash Grocery and Market to Fifth and Main st., Hobart, Okla.

The meat and grocery establishment of L. V. Deforest, Raymond, Wash., was destroyed in a recent fire.

The Island Meat Co., Friday Harbor, Wash., has been formed by Walter Arend, Alfred Douglas and Walter Sutherland.

Leslie Dey has purchased the meat business of Stephen Dey, Myrtle Point, Ore.

The meat market of Stein Dunkel, Manchester, Wash., has been destroyed by fire. Estimated loss, \$5,000.

O. K. Bell has opened the Fountain Grocery & Market at Portland, Ore.

Pearson & Pearson, Kendrick, Ida., have added a stock of meats to their general store.

Wm. Krueger has purchased the grocery and meat market of Mrs. Nora Ramoo at Palo, Ia.

Chain Grocery & Meat Co., Sioux City, Ia., have changed the firm name to Barney Baron & Sons.

Maurice Roth will open a new meat market at Galva, Ill.

Joseph Wangel's meat market at 724 Tower ave., Duluth, Minn., has been damaged by fire.

W. C. Hanes will open a grocery store at 318 Plum st., Red Wing, Minn.

H. F. Hinge Meat Market, Vergas, Minn., was recently damaged by fire.

Scherf Bros. meat market, Roscoe, S. D., has been destroyed by fire.

Carl Lambrecht & Ernst Wolf have opened the Quality Meat Market at Merrill, Wis.

WOMEN LEARN ABOUT FOODS.

The luncheon and bunco party given by the Ladies' Auxiliary of the New York Retail Meat Dealers' Association, New York City, on Wednesday of last week proved a decided success, socially and financially. It was held in the Food Craft Shop, in the new Williamsburg Savings Bank building, Brooklyn.

Before the luncheon the ladies heard an interesting talk on kitchen utensils and were shown one of the canned flavor-sealed Hormel milk-fed chickens which was later to be awarded as a prize. They were also shown a sample of "Patapar," a product of the Paterson Parchment Paper Company, and were told of its advantageous use in cooking and in the refrigerator.

The ladies evinced a keen interest in the fact that a number of vege-

tables may be cooked in the same vessel when individually wrapped in "Patapar", and being cooked in their own juices retain their natural flavor. In the ice box the odors from strong smelling commodities are prevented from reaching other foods by being wrapped in "Patapar", the lecturer said. She also informed the ladies that one sheet of "Patapar" may be used over and over again for an indefinite number of times.

The luncheon was greatly enjoyed, and at its conclusion another short talk was given by Mrs. Goodwin on the foods eaten. Much favorable comment was made on the delectable frankfurters with their tender skins. These, canned frankfurters are a product of Stahl-Meyer, Inc. The speaker continued, explaining in detail where each individual dish, or its ingredients, may be purchased.

The drawing then took place and resulted in Mrs. Leo Spandau of the Bronx being awarded the Hormel chicken and Mrs. John Hildemann of Brooklyn a three-pound cake, baked by

Thomas Roulston, Inc. A guest from the Bronx received the silver relish dish, donated by Mrs. A. Werner of the committee. Cards and other games were enjoyed for the remainder of the afternoon. Tea and crackers were served. Each table was presented with a prize.

When leaving, each guest was given a bag containing leaflets and samples. Among the latter was a package of "Oakite", the product that cleans a million things. Mrs. A. Werner, jr., and Miss M. B. Phillips were the committee for the luncheon and bunco party.

BUFFALO DEALERS ELECT.

Alexander L. Bender was re-elected president of the Buffalo (N. Y.) Retail Meat Dealers Association at the annual meeting of the organization held recently. Other officers are: Howard B. Jennings, first vice president; Frank Pfeiffer, second vice president; John A. Weil, secretary; Joseph J. Bidell, treasurer.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Feb. 6, 1930:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (700 lbs. up):				
Choice	\$21.00@22.50	\$20.00@21.00	\$21.50@23.00
Good	18.00@21.00	19.00@20.00	19.00@21.50	20.00@21.00
STEERS (550-700 lbs.):				
Choice	21.00@23.50	21.50@23.50	22.00@24.00
Good	18.00@21.00	19.00@22.00	19.00@21.00
STEERS (500 lbs. up):				
Medium	18.00@19.00	18.00@19.00	18.00@20.00	17.50@19.00
Common	16.00@18.00	17.00@18.00	16.00@18.00
STEERS (1):				
Yearling (300-550 lbs.):				
Choice	21.50@24.00	22.00@24.00
Good	19.00@21.50	19.00@22.00
Medium	17.50@19.00
COWS:				
Good	15.00@16.50	15.50@16.00	16.00@17.00	15.00@16.00
Medium	14.00@15.00	14.50@15.50	15.00@16.00	14.00@15.00
Common	13.00@14.00	14.00@14.50	14.00@15.00	12.50@13.50
Fresh Veal and Calf Carcasses:				
VEALERS (2):				
Choice	22.00@23.00	26.00@28.00	25.00@26.00	24.00@25.00
Good	20.00@22.00	23.00@26.00	22.00@25.00	22.00@24.00
Medium	18.00@20.00	20.00@23.00	18.00@22.00	19.00@22.00
Common	16.00@18.00	18.00@20.00	16.00@18.00	16.00@19.00
CALF (2) (3):				
Good	17.00@18.00	19.00@20.00
Medium	16.00@17.00	17.00@19.00	17.00@19.00
Common	15.00@16.00	16.00@17.00	15.00@17.00
Fresh Lamb and Mutton:				
LAMB (38 lbs. down):				
Choice	25.00@26.00	25.00@26.00	24.00@25.00	24.00@26.00
Good	23.00@25.00	24.00@25.00	22.00@25.00	23.00@25.00
Medium	21.00@23.00	22.00@24.00	21.00@23.00	21.00@23.00
Common	20.00@21.00	20.00@22.00	19.00@21.00
LAMB (39-45 lbs.):				
Choice	22.00@23.00	24.00@25.00	23.00@25.00	24.00@25.00
Good	21.00@22.00	23.00@24.00	21.00@24.00	23.00@24.00
Medium	20.00@21.00	21.00@23.00	20.00@23.00	21.00@23.00
Common	19.00@20.00	20.00@21.00	19.00@21.00
LAMB (46-55 lbs.):				
Choice	20.00@22.00	21.00@23.00	20.00@23.00	20.00@22.00
Good	19.00@21.00	20.00@22.00	19.00@22.00	18.00@20.00
MUTTON (Ewe) 70 lbs. down:				
Good	12.00@14.00	13.00@15.00	11.00@13.00	13.00@13.50
Medium	10.00@12.00	11.00@13.00	10.00@12.00	11.50@12.50
Common	9.00@10.00	10.00@11.00	8.00@10.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	18.00@21.00	19.00@20.00	19.00@21.00	19.00@21.00
10-12 lbs. av.	18.00@20.00	19.00@20.00	18.00@20.00	19.00@20.00
12-15 lbs. av.	17.00@19.00	17.00@18.00	17.00@18.00	17.50@19.00
16-22 lbs. av.	16.00@17.00	16.00@17.00	16.00@17.00	16.00@17.00
SHOULDER, N. Y. Style, Skinned:				
8-12 lbs. av.	15.00@17.00	15.00@17.00	15.00@16.50
PICNICS:				
6-8 lbs. av.	15.00@16.00	14.00@15.00
BUTTS, Boston Style:				
4-8 lbs. av.	18.00@20.00	18.00@20.00	18.00@20.00
SPARE RIBS:				
Half Sheets	12.00@15.00
TRIMMINGS:				
Regular	9.00@10.00
Lean	17.00@19.50

(1) Includes heifer yearlings 450 lbs. down at Chicago and New York. (2) Includes "skin on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

New York Section

WASHINGTON HEIGHTS DINNER.

Amid an ever changing color scheme of brilliant reds, subdued blues, yellows and other tints, the Washington Heights Branch last Sunday evening commenced one of its most successful banquets and dances. The locale was the Paramount Mansion, Washington Heights, and the dinner began with the assemblage rising to the strains of the national anthem. Between the courses informal dancing was enjoyed, as well as high class entertainment. Three very clever children amused with songs and acrobatic numbers, while "Charley Chaplin" was on parade.

At the conclusion of the dinner toastmaster Frank Kunkel introduced president Charles Hembdt, who welcomed the members and guests. Mr. Kunkel presented president Hembdt with a traveling suitcase in appreciation of his work for the Branch during the past year. On behalf of the Branch, corresponding secretary M. Haas presented Mrs. Hembdt with a beautiful leather bag while the Misses Hembdt received a basket of flowers for their untiring assistance to the committee. Other speakers included Mrs. Charles Hembdt, president of the Ladies Auxiliary, state president David Van Gelder, president of Ye Olde New York Branch, A. Loeb, Frank P. Burck of Brooklyn, president of Bronx Branch, F. Ruggerio, president of Jamaica Branch, Chris Roselle, N. J. Summerville of Westchester Branch, B. F. McCarthy, U. S. Department of Agriculture, and Fred Dietz, secretary of New York Butchers' Calfskin Association.

During the evening it was announced that C. L. Hausermann of the Van Iderstine Company had presented the Ladies' Auxiliary with the door prize of silver which had been awarded at the Bronx Branch banquet and ball on January 29 as a token of his admiration of the work which the auxiliary is doing.

Among the branches represented was Bronx, by business manager and Mrs. Fred Hirsch, president and Mrs. F. Ruggerio, E. Ritzman and daughter, Mr. and Mrs. L. Spandau, Mr. and Mrs. E. Denny, Mr. and Mrs. Fiederlein, Mr. and Mrs. O. Vogt, Mr. and Mrs. H. Steiner, Mr. and Mrs. Sam Gordon and daughter. Brooklyn by Mr. and Mrs. Frank P. Burck and Mr. and Mrs. John Hildemann. Jamaica by president and Mrs. Chris Roselle, Mr. and Mrs. W. H. Wild, Mr. and Mrs. Gus Fernquist, Mr. and Mrs. Schneider and Mr. and Mrs. Brisby.

South Brooklyn by State president David Van Gelder, president Harry Kamps, Joseph Rossman and Steve Kittel. Westchester by Mr. and Mrs. N. J. Summerville, Mr. and Mrs. Wurster, Mr. and Mrs. Mitchell and Mr. and Miss Hohlmann. Ye Olde New York by president A. Loeb, Mrs. Moe Loeb, Leon Loeb, Mr. and Mrs. Geo. Anselm and two daughters, Mr. and Mrs. Blank, Mr. and Mrs. L. Goldstein, Mr. and Mrs. Oscar Schaefer and L. O. Washington. New York Butchers' Calfskin Association by Secretary Fred Dietz and son and Nick Dietrichs.

Other concerns represented were A. C. Wicke Mfg. Co., United Dressed Beef

Co., Adolf Gobel, Inc., F. A. Ferris & Co., Albany Packing Co., Rohe & Brother, Nagle Packing Co., New York Butchers Dressed Meat Co., North Packing & Provision Co., Deerfoot Farm, J. Lowenstein & Son, Southern Beef Co., The Van Iderstine Co., Worcester Salt Co., Conron Bros. Co., Cudahy Packing Co., and many others. The A. C. Wicke Mfg. Co. presented the men a novelty corkscrew and a door prize of a beautiful carving set was awarded. The committee in charge of this very successful affair included Gus Schmitt, chairman, Max Haas, secretary and A. Di Matteo, Frank Kunkel, Gus Lowenthal, R. Utenwoldt, Gus Beck and Max Siegel.

AMONG RETAIL MEAT DEALERS.

The regular meeting of the board of directors of Ye Olde New York Branch was held on Tuesday evening, February 7, and was followed by a general meeting of the members. The discussions of the evening were chain store competition and packers' retailing. The vocational training classes are continuing to hold the interest of the retailers, and applications for instruction are steadily increasing.

The meeting of the South Brooklyn Branch on Tuesday evening of this week was well attended. Matters of paramount importance to retailers were discussed, but considerable time was given over to the final arrangements for the gala event at the Knights of Columbus club house on Sunday, February 9.

Mrs. Gus Lowenthal, a member of the Ladies' Auxiliary, returned from a trip to Atlantic City at 7:00 P. M. Sunday in order to attend the Washington Heights Branch Banquet that evening.

Joseph Lehner, treasurer of the Brooklyn Branch, and Mrs. Lehner sailed last Saturday for Miami, Fla., where they will remain for the month of February.

William Zeigler, a member of Ye Olde New York branch, celebrated a birthday on February 2.

NEW YORK NEWS NOTES.

President Fred Schenk of the Columbus Packing Co., Columbus, Ohio, visited New York for a few days during the past week.

Walter W. Krenning, of the St. Louis Independent Packing Company, St. Louis, Mo., spent a day or two in New York during the past week.

George Crean, manager of the beef department, Jacob Dold Packing Co., Buffalo, N. Y., spent a few days in New York during the past week.

A fire, from unknown causes, in the men's dressing room of the New York Veal & Mutton Company's plant on Sunday, February 2, caused considerable damage.

W. C. Davis, in charge of meat grading, Bureau of Agricultural Economics,

U. S. Department of Agriculture, Washington, D. C., spent a few days at the New York office during the past week.

E. F. McKenna, office manager of the New York Butchers Dressed Meat Company, is slowly recovering from his recent illness, which is welcome information for his many friends in and around the New York district.

Walter Blumenthal, president of the United Dressed Beef Company, is spending the next few weeks in Florida. His brother, Irving Blumenthal, treasurer of the company, sailed for Havana on Tuesday of last week for a month's vacation.

Live stock reporter Dean Smith of the Bureau of Agricultural Economics, U. S. Department of Agriculture, of the New York territory, is on a short honeymoon trip, having been married early this month to Miss Gifford of Kansas City.

The very happy expression worn by A. G. Brooks, manager of the Brook Avenue branch of Conron Bros. Company, is due to the arrival of a young son in the Brooks' family. Aleck Gibson, junior, made his appearance on Sunday, February 2.

Charles Wicke, secretary and treasurer of the A. C. Wicke Manufacturing Co., began the twenty-fifth year of his business career with his father on February 1. On January 27th Mr. and Mrs. Chas. Wicke celebrated their wedding anniversary.

Among the Chicago visitors to Swift & Company during the past week were Walter Clegg, beef cutting department; J. A. Liston, produce department, and H. C. Stanton, soap department. C. T. Richardson, construction department, Boston, also spent a day or two in New York.

Stock sales, including rights and warrants, in the securities market on the New York Produce Exchange for the month of January, 1930, were more than three times as large as for January, 1929, totaling 1,934,410 for January of this year as against 576,268 for the same period in 1929.

The annual dinner dance of the Provision Dealers Association of Greater New York, will be held on Saturday, March 1st, at the Hotel Astor. Chairman of the entertainment committee Harry Malbin reports that he has engaged a few of the better known radio and vaudeville stars to twinkle on that evening.

The annual dinner-dance of Stahl-Meyer, Inc., which was held at the Concourse Plaza Hotel on Saturday evening, February 1st, was a huge success and had a very large attendance. Among those executives from the Otto Stahl branch were Otto Weber, Arthur Davis, Otto Stahl, jr., Samuel Pronnkant and A. E. Day; from the F. A. Ferris branch, I. E. Hand, Milton Purcell and F. J. Myer; from the Louis Meyer branch, Otto Shult, W. Neumann and A. Hardmann.

A MAYER-GRAM MESSAGE

The Man Who Knows



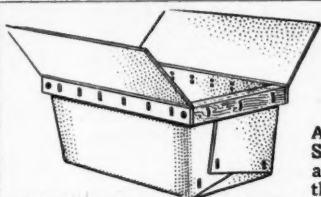
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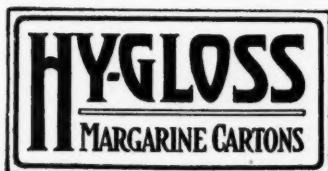
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NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good.....	\$12.65@13.10
Steers, medium.....	10.50@12.65
Calves, medium, good and choice.....	8.25@13.50
Bulls, cutter-medium.....	6.25@9.50

LIVE CALVES.

Vealers, good to choice.....	\$15.75@18.00
Vealers, medium.....	11.00@15.75

LIVE SHEEP AND LAMBS.

Lambs, good to choice.....	\$12.25@13.25
Lambs, medium.....	10.50@12.25
Lambs, common.....	9.00@10.50
Ewes, medium to choice.....	4.50@6.50

LIVE HOGS.

Hogs, 160-210 lbs.....	\$ @10.25
Hogs, medium.....	@10.00
Hogs, 120 lbs.....	@10.00
Roughs.....	@9.00
Good Roughs.....	@9.00

DRESSED HOGS.

Hogs, heavy.....	\$ @18.25
Hogs, 180 lbs.....	@18.25
Pigs, 80 lbs.....	@18.00
Pigs, 80-140 lbs.....	@18.00

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy.....	24 @26
Choice, native light.....	25 @26
Native, common to fair.....	23 @24

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	22 @23
Native choice yearlings, 400@600 lbs.....	23 @24
Good to choice heifers.....	20 @22
Good to choice cows.....	16 @17
Common to fair cows.....	14 @15
Fresh bologna bulls.....	16 @17

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	30 @32	32 @34
No. 2 ribs.....	28 @28	28 @30
No. 3 ribs.....	25 @25	25 @27
No. 1 loins.....	33 @37	33 @40
No. 2 loins.....	33 @36	34 @36
No. 3 loins.....	28 @32	30 @33
No. 1 hinds and ribs.....	27 @30	26 @32
No. 2 hinds and ribs.....	24 @26	24 @27
No. 3 hinds and ribs.....	20 @22	22 @23
No. 1 rounds.....	21 @22	21 @22
No. 2 rounds.....	19 @20	20 @20
No. 3 rounds.....	17 @18	18 @19
No. 1 chucks.....	19 @21	20 @22
No. 2 chucks.....	18 @19	18 @19
No. 3 chucks.....	18 @17	17 @18
Bologna.....	16 @17	17 @18
Rolls, reg., 4@6 lbs. avg.....	22 @23	22 @23
Rolls, reg., 4@6 lbs. avg.....	17 @18	17 @18
Tenderloins, 4@6 lbs. avg.....	60 @70	60 @70
Tenderloins, 5@6 lbs. avg.....	80 @90	80 @90
Shoulder clods.....	10 @11	10 @11

DRESSED VEAL AND CALF.

Prime veal.....	28 @30
Good to choice veal.....	23 @26
Med. to common veal.....	15 @21
Good to choice calves.....	18 @22
Med. to common calves.....	14 @18

DRESSED SHEEP AND LAMBS.

Lambs, prime.....	26 @27
Lambs, good.....	23 @25
Sheep, good.....	13 @14
Sheep, medium.....	7 @10

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. 10.....	@20
Pork tenderloins, fresh.....	@55
Pork tenderloins, frozen.....	@50
Shoulders, city, 10@12 lbs. avg.....	@15
Shoulders, Western, 10@12 lbs.	@17
Butts, boneless, Western.....	@21
Butts, regular, Western.....	@19
Hams, Western, fresh, 10@12 lbs. avg.....	@23
Hams, city, fresh, 6@10 lbs. avg.....	@25
Picnic hams, Western, fresh, 6@8 lbs.	@26
average.....	@16
Pork trimmings, extra lean.....	@21
Pork trimmings, regular, 50% lean.....	@13
Spareribs, fresh.....	@17

SMOKED MEATS.

Hams, 8@10 lbs. avg.....	24 @24 1/2
Hams, 10@12 lbs. avg.....	23 @24
Hams, 12@14 lbs. avg.....	23 @23 1/2
Picnics, 4@6 lbs. avg.....	17 @17 1/2
Picnics, 6@8 lbs. avg.....	16 @17
Rollsets, 6@8 lbs. avg.....	17 @18
Beef tongue, light.....	30 @32
Beef tongue, heavy.....	32 @34
Bacon, boneless, Western.....	22 @23
Bacon, boneless, city.....	20 @22
Pickled bellies, 8@10 lbs. avg.....	17 @19

FANCY MEATS.

Fresh steer tongues, untrimmed.....	26c a pound
Fresh steer tongues, 1 c. trim'd.....	40c a pound
Sweetbreads, beef.....	70c a pound
Sweetbreads, veal.....	\$1.00 a pair
Beef kidneys.....	20c a pound
Mutton kidneys.....	11c each
Livers, beef.....	40c a pound
Oxtails.....	22c a pound
Beef hanging tenders.....	32c a pound
Lamb fries.....	10c a pair

BUTCHERS' FAT.

Shop fat.....	@2
Breast fat.....	@4
Edible suet.....	@5 1/2
Cond. suet.....	@4 1/2

GREEN CALFSKINS.

	5-9 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 veals.....	20	2.20	2.30	2.50
Prime No. 2 veals.....	18	2.00	2.05	2.25
Buttermilk No. 1.....	17	1.85	1.95	2.15
Buttermilk No. 2.....	15	1.60	1.70	1.90
Number 3.....	9	1.05	1.10	1.30
Number 8.....	At value			

BUTTER.

Creamery, extra (92 score).....	@36 1/2
Creamery, firsts (88 to 89 score).....	32 1/2 @32
Creamery, seconds (84 to 87 score).....	30 @32
Creamery, lower grades.....	27 1/2 @29 1/2

EGGS.

(Mixed colors.)

Extra, dozen.....	38 1/2 @39
Extra, firsts, doz.....	37 1/2 @38
Firsts.....	37 @37
Checks.....	32 @32

LIVE POULTRY.

Fowls, colored, fancy, via express.....	@33
Fowls, Leghorn, via express.....	@31

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.....	32 @34
Western, 48 to 54 lbs. to dozen, lb.....	30 @32
Western, 43 to 47 lbs. to dozen, lb.....	29 @31
Western, 38 to 42 lbs. to dozen, lb.....	28 @30
Western, 30 to 35 lbs. to dozen, lb.....	26 @28

Fowls—fresh—dry pkd.—12 to box—prime to fcy.:	
Western, 60 to 65 lbs. to dozen, lb.....	35 @35
Western, 48 to 54 lbs. to dozen, lb.....	33 @33
Western, 43 to 47 lbs. to dozen, lb.....	32 @32
Western, 38 to 42 lbs. to dozen, lb.....	31 @31
Western, 30 to 35 lbs. to dozen, lb.....	29 @29

Ducks—	
Maryland, fancy, per lb.....	14 @24

Turkeys—	
Western, young toms, prime to fancy.....	35 @40
Western, young hens, prime to fancy.....	37 @38

Squabs—	
White, ungraded, per lb.....	70 @75

Chickens, fryers—fresh—12 to box—prime to fcy.:	
Western, 36 to 42 lbs. to dozen, lb.....	28 @30

Fowls, frozen—dry pkd.—12 to box—prime to fcy.:	
Western, 60 to 65 lbs. to dozen, lb.....	34 @35
Western, 48 to 54 lbs. to dozen, lb.....	32 @33
Western, 43 to 47 lbs. to dozen, lb.....	31 @32

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Jan. 30, 1930:

	Jan. 24	25	27	28	29	30
Chicago.....	36	36	36 1/2	36 1/2	36 1/2	36 1/2
N. Y.....	38	38	38	37 1/2	37 1/2	37 1/2
Boston.....	38	38	38	38	38	38
Phila.....	39	39	39	38 1/2	38 1/2	38 1/2

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:

	36	36	36 1/2	36 1/2	36 1/2	36 1/2
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Receipts of butter by cities (tubs):

	Wk. to	Prev. week.	Last week.	Since Jan. 1—1930.	1929.
Chicago.....	31,255	33,860	30,234	212,914	242,110
N. Y.....	57,756	51,746	36,007	278,290	267,062
Boston.....	14,672	9,147	16,009	64,931	56,995
Phila.....	15,374	16,385	13,613	91,376	90,416

Total 119,057 111,138 95,953 647,511 686,583

Cold storage movement (lbs):

	In	Out	On hand	Same
	Jan. 30.	Jan. 30.	Jan. 31.	week-day
Chicago.....	6,406	234,940	9,803,240	2,779,733
New York.....	32,619	189,416	7,209,733	3,183,106
Boston.....	39,511	54,045	3,870,787	2,832,468
Phila.....	13,692	27,418	2,914,783	1,224,481
Total.....	91,646	506,819	23,798,543	10,010,788

FERTILIZER MATERIALS.

BASES NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.....	2.05 @ 2.10
Ammonium sulphate, double bags, per 100 lb. f.a.s. New York.....	@ 2.00
Blood, dried, 15-16% per unit.....	@ 3.90
Fish scrap, dried, 11% ammonia 10% B. P. L. f.o.b. fish factory.....	Nominal
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.....	4.30 @ 10c
Fish scrap, acidulated, 6% ammonia, 5% A. P. A., f.o.b. fish factory.....	3.75 @ 50c
Soda Nitrate, in bags, 100 lbs. spot.....	@ 2.16
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	4.00 @ 10c
Tankage, unground, 9@10% ammo.....	3.75 @ 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton c.i.f.....	@26.00
Bone meal, raw, 4 1/2 and 50 bags, per ton, c.i.f.....	@36.50
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	@ 9.00

Potash.

Manure salt, 20% bulk, per ton.....	@12.50
Kalmit, 12.4% bulk, per ton.....	@ 9.10
Muriate in bags, basis 50%, per ton.....	@36.75
Sulphate in bags, basis 50%, per ton.....	@47.75

Beef.

Cracklings, 50% unground.....	@ 1.00
Cracklings, 60% unground.....	@ 1.02 1/2

Meat Scraps, Ground.

50%.....	@58.00
55%.....	@62.00

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces.....	\$5.00@125.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces.....	@ 85.00
Black or striped hocks, per ton.....	45.00 @ 50.00
White hocks, per ton.....	@ 75.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@110.00
Horns, according to grade.....	75.00@200.00

NEW YORK LIVESTOCK.

Receipts of livestock at New York markets for week ended Feb. 1, 1930, are officially reported by the U. S. Bureau of Agricultural Economics as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City.....	5,204	8,629	988	28,935
Central Union.....	2,227	1,334	386	10,716
New York.....	488	3,269	30,283	5,908
Total.....	7,919	13,232	31,657	51,559
Previous week.....	7,795	13,270	30,196	47,228
Two weeks ago.....	7,315	11,711	29,987	56,233

Lincoln Farms Products Corporation

Collectors and Renderers of

Bones FAT Skins

Manufacturer of Poultry Feeds

Office: 407 E. 31st St.

NEW YORK CITY

Phone: Caledonia 0114-0124

Factory: Fisk St., Jersey City, N. J.

Emil Kohn, Inc. Calfskins

Specialists in skins of quality on consignment. Results talk! Information gladly furnished.

Office and Warehouse

407 East 31st St.

NEW YORK, N. Y.

Caledonia 0113-0114

1930.

2.10

2.00

3.80

final

10c

50c

2.16

10c

10c

226.00

39.50

9.00

12.50

9.10

36.75

47.75

1.00

1.02½

58.00

62.00..

TS.

125.00

85.00

50.00

75.00

110.00

200.00

York

1930.

U. S.

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Sheep.

28,935

16,716

5,906

51,559

47,228

56,233

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